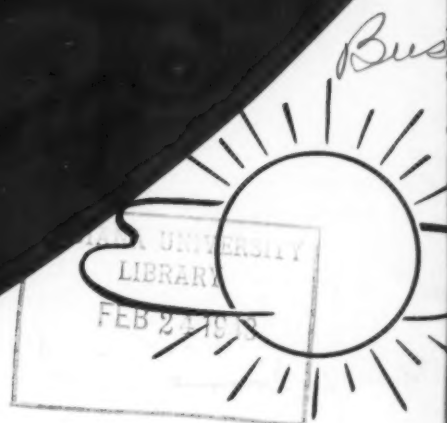


# THE NATIONAL PROVISIONER

*Leading Publication in the Meat Packing and Allied Industries Since 1891*



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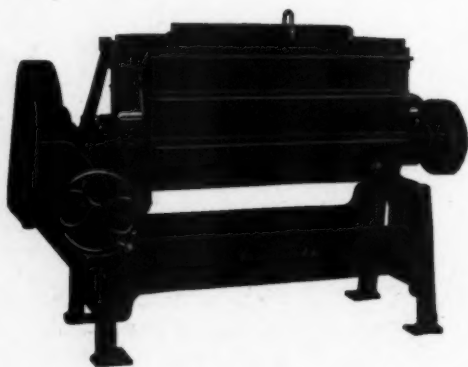
# DAMP-TEX

The Enamel That

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# Dear Pop:—



## BUFFALO VACUUM MIXER

Improves "mix" quality... cuts casing cost  
... avoids spoilage loss... increases yield.

**Keeps all air out!**

Army food is really "something to write home about"... and a lot of muscle-building sausage is playing an important role in keeping the boys in the service well-fed and happy.

The Packing Industry is doing wonders to keep up with the enormous demands of our armed forces... **plus** the needs of war-workers and civilians, too. Here you'll find Buffalo equipment (silent cutters, grinders, vacuum mixers, stuffers) **invaluable** in speeding sausage production. Where long-used machines need replacing to keep pace with Government orders, new Buffalo machines are being specified to do the job.

**After** the war, Buffalo equipment will still be "doing the job" as they have done for the past three quarters of a century!

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**QUALITY SAUSAGE**

**MAKING MACHINES**

# PRESO PICKLING SALT

*Pure  
Very Pickling*

# THE NATIONAL PROVISIONER

Volume 108

FEBRUARY 20, 1943

Number 8

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

## Meat and Gravy

**COMING ATTRACTIONS:** On pages 10 and 11 of this issue appears a helpful article on how to expedite production by keeping packinghouse rails, trolleys and switches in top condition. Other stories in THE NATIONAL PROVISIONER's continuing series on wartime maintenance of equipment, to be published in early issues, will cover cooler insulation, sausage department equipment, hand trucks, valves, band saws and cutlery. Also scheduled for appearance in the near future are three stories on proper hide takeoff and handling, a subject of particular importance at this time. To help you break in inexperienced employees, we will soon begin a series of weekly articles on fundamental meat plant operations.

★ ★ ★

Someone handy with figures recently got busy and computed that the weekly current production of luncheon meats and sausage products at the Ft. Wayne and Kalamazoo plants of Peter Eckrich & sons, Inc., would be sufficient to fill approximately 1,925,000 sandwiches. It's amazing what can be accomplished in a short session with a calculating machine.

★ ★ ★

And San Francisco still goes without meat! Could it be that they are too proud to ask the Los Angeles movie colony for a few hams?

### RATIONING SIDELIGHTS:

Rationing stories are a dime a dozen these days, but here's one that may arouse a chuckle among those in the trade. According to this account, which has not been officially confirmed, a sheepman wrote urgently to his rationing board, insisting that he would have to have two tires. Referred to Detroit, he wrote and finally wired, saying: "Must have tires. Lambing season begins next week." The answer came the next day: "Postpone lambing season two weeks."

From the personal column of a New York newspaper: "Bill: Shortage of horses only equalled by shortage of steaks, but will try to have juicy viande chevaline a l'oignon for you. Bring your own oleo. B."

A new butcher shop opened recently in Summit, N. J. It doesn't sell beef, veal, lamb, mutton or poultry, but business was brisk. It sells only horse meat.



Please rush Boot Catalog No. 10 to:

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COMPANY.....

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**YOU CAN GET RUBBER SAFETY FOOTWEAR** if your plant is producing for war! This new Lehigh catalog lists rationed types **carried in stock**... tells how you can get them quickly. If toe injuries or bone-breaking slips and falls are slowing your production, **CLIP AND MAIL COUPON TODAY!**



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→ **Skid-Proof Soles**

→ **Boot-Shoes for Women**

→ **Neoprene-treated Types**

**LEHIGH SAFETY SHOE CO. INC. · ALLENTOWN, PA.**



## IF SALT COST \$1.00 A POUND—

**many a meat packer would turn out a finer cure!**

How do we figure that? Because *then* packers would no longer order blindly nor accept just any salt. They'd take good care to *study the facts* about an ingredient that set them back *that* much!

They'd soon find out that there's a big difference in salt—that some salt contains *impurities* so bitter that they may impart their bitterness to the meat, and tend to clog the pores of the meat, retard penetration, and thus increase chances of souring. They'd learn that some salt can actually *spoil the cure!*

And that's when they'd learn to standardize on *Worcester!* You can be *sure* the salt you use is free from those money-wasting impurities if you specify Worcester Salt.

### THE PERFECT CURE SALT

Worcester is a pure salt—free from bitter impurities.

Worcester is a fine salt—dissolves instantly, penetrates quickly and completely, guards against souring.

Worcester gives meats a fine color for maximum sales appeal, and fine flavor for sure-fire repeat sales.

Don't trust good meat to poor salt! Standardize on Worcester and be sure of uniformly fine color and flavor.

## WORCESTER SALT

Worcester Salt Company, 40 Worth St., New York, U.S.A.  
Refiners of quality salt for generations

# The can that makes fresh air

Take a good look at this gas mask. It's the type you will have if gas warfare comes.

It's simple—and safe. The secret of its success is that little metal can jutting out like a giant's nose.

When you breathe, the gas is drawn through openings in the can and turned into pure, fresh air!

An ingenious chemical filter inside the can (details secret) performs this life-saving trick.

Gas-mask cans, called "canisters," are being made by the millions for our fighters. They're going to war to protect American boys. So are untold numbers of other cans—carrying food, medicines, ammunition, all kinds of war materials.

All these cans must withstand terrific heat, bitter cold. They must protect against insects—keep out rain, salt water, humidity. They must withstand rough handling, long storage. They do. The vital supplies they carry get there—safe.

The cans that you miss today will some day be back on your shelves again. And they'll be better cans for the new knowledge and experience we are gaining as packaging headquarters for heroes.

## ATTENTION WAR PURCHASING AGENTS

Metal containers are delivering the goods safely—foods, supplies, and bullets arrive ready for action. Continental is making millions of these cans along with other war needs, including plane parts.

Yet, rushed as we are, we can still take on more! Right now, a part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 East 42nd Street, New York.

## CONTINENTAL CAN COMPANY

*It gets there—safe—in cans*



*If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.*

Let's Get Down to Casings!  
For Sausage at its Best . . . Use

## **ARMOUR'S NATURAL CASINGS**

★ Let's talk facts.

We honestly believe that Armour's Natural Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, well-rounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat . . . protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Natural Casing exactly suited to your product needs.

So let's get down to casings . . . and fine casings for your own fine products. Make your next order *Armour's*.

### **ARMOUR AND COMPANY**



## A Letter to All Americans

**T**HE American counter-attack (Tunisia) . . . faded under heavy losses of men and armored vehicles."

"So much beef and pork have been diverted to black market operations that all military and lend-lease needs cannot be filled."

Read those newspaper statements again. Both can be paraphrased in three words: "We were licked."

Certainly it's "we." You don't believe that you didn't share in the Tunisia defeat just because some other American—perhaps a son, brother, husband, grandson, cousin or neighbor—did your dying for you? Of course you can be impersonal and objective about "heavy losses of armored vehicles"; it's only personal when you experience the flesh-rending explosion and searing flame as an 88-mm. shell hits a tank or half-track.

We—the American people—meat consumers, processors, retailers and livestock producers—cannot escape responsibility for a defeat on the home front when the vital food supplies of our troops, our allies and our war workers are endangered. You may say that it is not your fault that OPA and other agencies have complicated chaos, or because some snide concern uses a cute trick, such as the "cooler door fee," or a farmer sells his hogs at 25c per lb. to a "garage," or a short-sighted dealer and a meat-hungry housewife connive to evade ceilings.

Do not all of us—whether our error has been one of commission or complacency—share in the failure and shame if the Red Army soldier, fighting through defeat and numbing cold to win, turns to us in vain for meat? Do not all of us fail if our soldiers and sailors in the Solomons, or the R. A. F. bomber crews taking their planes over Europe nightly (knowing that at least one in 20 will not return), or the American and English war workers, or our own troops in Tunisia, go hungry because of black markets?

While neither the American people nor the meat industry can solve all the problems of the present meat crisis, they can unite in one great drive to:

### STAMP OUT BLACK MARKETS!

Sabotage and racketeering—dirty words, but it's a black subject—cannot be allowed to impede our fight abroad and at home. American democracy must certainly possess enough patriotism and self-discipline, if correctly directed, to halt black market operations immediately. (In Fascist countries it would be short shrift and a long rope.)

While meat processors, dealers, consumers and producers cannot fail to feel resentment at the manner in which price ceilings and the regulation of distribution have been mismanaged by the government, they should never lose sight of the fact

that the sole objective of the meat restriction order is to "provide sufficient meat for our fighting men and lend-lease shipment," and that:

1) Evasion of the restriction order by unrestricted slaughter and sale may deprive our fighting men and the nation of meat, fats and leather which are badly needed to win the war;

2) Violation of price ceiling regulations provides the profits on which the black market lives.

If the American people want black marketing to stop it can be eradicated tomorrow. The process is simple but tough:

1) Every housewife must resolve to ask the retailer's ceiling price as well as his selling price on every piece of meat offered to her. If his selling price is "black," she must not only refuse to buy, but also report the facts to the nearest OPA office.

2) All retailers, acting individually and in local groups, must refuse to buy from meat bootleggers and refuse to pay illegal prices for meat offered by established firms. All "black" offerings should be reported to OPA and city or state health officials.

3) All packers, processors and wholesalers must disassociate themselves and their employees from black marketing and should resolve to comply with price ceilings and the restriction order to the best of their ability. Evidence of illegal sales and prices charged by others should be furnished to OPA.

4) All livestock producers, commission men, order buyers and livestock truckers must refuse to sell to, handle or transport livestock for known black market operators and should report suspected transactions to OPA and health officials.

Such public action to clean up black markets must be accompanied by more rigid enforcement of price ceiling and distribution regulations by OPA. The government must take the people into its confidence with respect to the meat situation, must clarify the question of jurisdiction over meat problems and must recognize that packers and processors cannot absorb staggering losses and still furnish meat for the armed forces and civilians.

We believe that the Share-the-Meat campaign would not have been a dismal failure had the public been taught the need for self-rationing, given a definite method of measuring their meat consumption and the expected sacrifice and been told (this would require courage and realism) that the average per capita amount available for civilians would probably be between 1½ and 2 lbs. per week instead of 2½ lbs. Had self-rationing succeeded, black marketing would be a minor problem and there would be no need for a complex point rationing system.

Meanwhile, we do have black markets. It is our job to

### STAMP THEM OUT!

# Keep Rails Ready for War Loads

**M**AINTENANCE, it has often been said, is the never-ending problem of every packer and sausage manufacturer. This has never been so true as it is today, when replacement of many types of equipment is practically out of the question.

More direct war applications for iron, steel and other metals, coupled with the fact that many plants which heretofore were engaged in the manufacture of packinghouse equipment are now producing military items, have cut deeply into the production of meat plant track and trolley equipment.

As a result of these limitations, it is up to the plant engineer to keep all tracking and trolley now on hand in the best possible working condition. At times this may tax the engineer's ingenuity, as he may have to improvise to a certain extent, but he will soon learn that maintenance steps, such as

those described in this article pay dividends in greater efficiency and fewer delays caused by breakdowns.

In order to keep all rails and trolleys in good working order it is necessary that they be thoroughly inspected at frequent intervals. Starting with the rail, which is made of steel, it should be noted whether rust has gained a foot-hold. If so, the rail should be scraped clean and painted with a good quality paint. Rust is the most virulent enemy of cast iron or steel in the packing plant, since numerous conditions are present there under which oxidization thrives, particularly in the carcass coolers. In some plants using brine in the refrigerating system, the presence of salt, coupled with the moisture in the air, pits the rails deeply. Scraping and painting offer some degree of protection, but the paint does not stand up very long under the severe

saline content of the air. In other parts of the plant, rusting of rails is not so pronounced and the paint job endures somewhat longer.

The steel rails are suspended from the ceiling or from beams by means of a cast iron bracket which is either bolted or fastened with lag screws. These bolts or screws must be carefully checked, for they are likely to pull loose due to the swinging of the carcasses suspended from them. If the bracket is bolted through the ceiling or beam it is good practice to use large washers which distribute the weight over a larger area. This helps to insure that the bracket will not pull loose under stress.

## Keep Brackets Safe

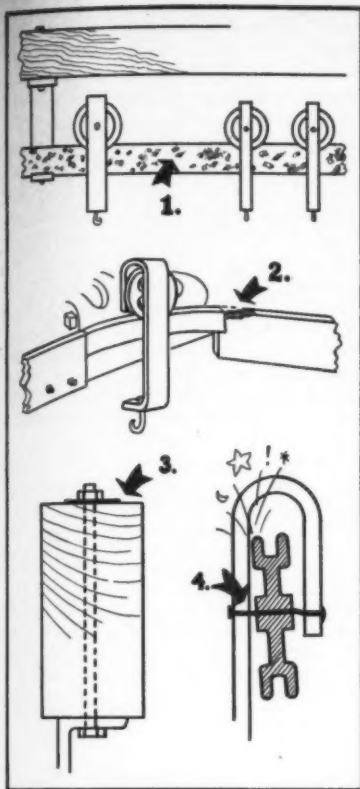
At times the brackets are put under a severe strain when several carcasses are bunched up closely on the rail, placing a great deal of weight on a single point of suspension. If one bracket gives way under a load—which happens only infrequently under ordinary conditions—several more are certain to be pulled loose, resulting in a great deal of damage to rail and brackets and interrupting production until the break can be repaired. Such occurrences can be prevented if a daily check-up is undertaken. The number of brackets required for safety depends upon the operations carried on at any particular point. In those locations where the entire carcass is suspended, it is best to have the brackets not more than three or four feet apart, but this distance may be increased as the load becomes progressively lighter in other sections of the plant.

Track switches come in for a lot of abuse in the packing plant and must be kept in good repair. At the point where rail and switch meet, only a very narrow gap is present at the time of installation, but as the equipment is used, the rail wears down a little on each side of the switch. This point of wear can be satisfactorily built up with the aid of an electric welder. After the repair is completed, the new metal should be ground down so that the fill is level with the rest of the rail. Switches must be kept clean and well oiled to prevent accidents.



## BRACKETS MUST WITHSTAND HEAVY LOADS

**LEFT:** Bunching of carcasses on rail places severe strain on brackets, calling for closer spacing. As rail load becomes lighter brackets may be mounted at less frequent intervals. **RIGHT:** Cages should be kept clean by thorough washing with caustic soda spray to remove grease and smokehouse grime.



A word of caution regarding switches is also in order. There is a wrong way and a right way to handle carcasses or cages that hang from trolleys, especially when approaching a switch. It is always safest to get behind the carcass or cage and push it on the track rather than to pull it, as a switch may be faulty and close only part way, allowing the suspended weight to drop. If the man handling it is in front and pulling, the forward motion will cause the cage to drop toward him, but if he is pushing it will fall without endangering the worker. One foreman reported that he had seen an improperly handled cage fall and badly crush the operator's foot.

It is not only the new men in the plant who need to be cautioned to push objects on the rail; some of the old-timers are neglectful in this respect. In a recent visit to one plant, two men were observed moving hog carcasses along the rail. The older man, a veteran employee of the plant, walked in front of the carcass and pulled it along the rail, while the younger worker stood behind another carcass and properly pushed it. It is said that familiarity breeds contempt and this was probably the case in this instance.

The trolley that rides on the rail and bears the suspended weight directly also needs very thorough checking. Faulty wheels may cause an accident which would tear down the rail. Most of the wear on the trolley is concentrated on the pin which acts as an axle for the wheel. There is a great deal of weight on these trolleys and the friction of the

#### WHERE TROUBLE MAY START

- 1.—Indicates severe rust accumulation, especially noted in coolers where brine is used.
- 2.—Showing point of heavy wear at junction of track and switch. This may be built up by welding.
- 3.—Large washer used to prevent loosening of bracket bolt.
- 4.—Illustrating binding caused by bent pin or axle, leading to flat spot on wheel.

wheel on the pin will wear the latter rapidly unless it is kept well oiled. Should the pin become loose, it must be either tightened or replaced. Otherwise, the wheel rubs and binds instead of rolling freely along the rail, creating a flat spot on the wheel and causing unusual wear on the rail. While it is best to have a man on hand whose specific duty it is to check the condition of the rails and trolleys, the employees who use this equipment regularly in moving either carcasses or product should also keep an eye open for any operating irregularities.

#### Cleaning and Oiling

The primary point in keeping trolleys in good condition is regular cleaning and oiling. The trolley starts its trip at the killing floor, moving to the chill room or cooler, where it remains for a few days, and then proceeds to other sections of the plant for subsequent processing operations on the product carried. After a trolley has completed one of these trips, it is best to have a man check it to see that it hangs properly on the rail. Then it should be thoroughly cleaned by dipping in a solution of caustic soda, followed by a rinsing dip.

The next operation is that of lubrica-

tion. The common lubricant is paraffin oil, into which the whole unit is usually dipped, then removed and placed in the drier. Paraffin oil is generally used because it is a good lubricant, hardens on the metal so that none drips on the meat and also acts as a protection against the ravages of rust. A good grade of oil should be applied to the pin running through the wheel but care must be taken to prevent some of it from dripping on the meat. After the trolley has been dipped in paraffin and dried it is ready to begin its trip through the plant again, starting with the killing floor. If care such as that outlined above is given to this equipment it will last indefinitely, as is evidenced by the experience of one packer engineer who has had most of his track and trolley equipment in operation continuously since 1914 and 1918.

Some cages used in the sausage department as well as in other sections of the plant hang from the rail and come in for quite a bit of abuse. These are made of steel and consequently are on the hard-to-get list. They, too, need to be kept in tip-top shape to deliver maximum service. Here again cleanliness is of paramount importance. After the cage returns from the smokehouse it is usually removed to a cleaning room where it undergoes a spray treatment of caustic soda which removes all traces of grease, dirt and smoke accumulation. Cages should also be checked to see that the trays and hangers are not loose. If there are signs of loosening they should be welded.

One Chicago plant engineer recently installed a new welder in his shop to take care of the increased demand for this valuable type of maintenance equipment since the clamping down of replacement restrictions.

#### MOVING PRODUCT ON RAILS CALLS FOR SAFETY

Cages and carcasses should be pushed, not pulled along rail, as they are likely to drop on worker's feet if open switch is encountered. Veterans as well as new employees must keep this in mind when transferring carcasses or product along overhead rails. The worker shown in the illustration is inviting a serious foot or leg injury.





# Important Points on Handling Meats Prior to Canning

IT IS not intended that this bulletin present anything new or novel in the manner of handling meats prior to processing. The general instructions issued to the operating departments cover in considerable detail those practices which experience has shown to be sound and which comply with the regulations of the Meat Inspection Service of the Bureau of Animal Industry. It is intended, however, to point out and emphasize those features which yield excellent dividends in the conservation of product and in improvement of quality in the finished form.

It is very generally known that from the instant of slaughter until final sterilization in the can, the flesh of an animal is undergoing continuous changes. With the onset of rigor mortis certain of these changes begin. Accompanying these changes are those which are caused by the growth of bacteria, yeasts, and molds. Some of these changes in certain instances are desirable, for example, the ripening of primary cuts which are to be used as steaks and roasts. If uncontrolled, such changes may become very undesirable.

## Microorganisms and Spoilage

Bacteria, yeasts, and molds are present everywhere in our environment. They are found in greatest numbers in soil. These microorganisms are very small plants, visible only with the high power microscope. When growing in mass, they are familiar to the operating man as slime, which can be felt before it can be seen, for example, on the outside of sausage.

Insofar as a food plant is concerned, bacteria are present everywhere. This means that starting with the meat at any step in its preparation or storage prior to being hermetically sealed and cooked in a can, it is subject to the activity of a wide variety of organisms. These organisms are in the air, on the equipment and utensils used in preparing the meat, and on the hands and clothing of the operators handling the meat. In other words, the product is in a constant stage of siege and the success or failure of invasion depends upon (1) how many organisms gain access to the product, and (2) how favorable or unfavorable the circumstances may be for their growth on and in the product.

There are a number of factors which affect the growth of bacteria in meats, but the most important in the packing plant are time and temperature. Bacteria vary greatly in their activity at different temperature ranges. Probably the majority grow best between 60 and 105 degs. F. This group of bacteria, however, may grow at 45 degs. F. and even lower, but their growth is very

slow at such temperatures. Another group of bacteria, which is of great importance to the operating man, grow best at 28-45 degs. F. These cold-loving bacteria will grow slowly at just above 32 degs. F. but their growth is not greatly increased by temperatures of 36 to 38 degs. Fahrenheit.

## Time, Temperature and Growth

Generally speaking, as the temperature increases from 32 degs. F. to about 100 degs. F. bacterial growth increases accordingly depending upon the types of bacteria present. This means that the more nearly the temperature approaches 32 degs. F. the more unfavorable this factor becomes to the growth of most bacteria. Experience has shown that for the handling of all trimmings and other canned meat ingredients, the practical temperature is 36-38 degs. F. This temperature is sufficiently low to prevent appreciable growth of most bacteria.

Time is equally as important as temperature in handling fresh meats. The temperature of 36 to 38 degs. F. ceases to be practical when meats are held too long. If trimmings or other meat ingredients are to be held longer than four days after kill or two days after cut, they should be placed at still lower temperatures. If it is a matter of holding them an additional few days 25 to 30 degs. F. will suffice. If they are to be held for an extended period, they should be frozen and held at temperatures not above 10 degs. F.

The question naturally arises—Why

## DON'T DELAY RETORTING AFTER SEALING

Canned product should in no case stand more than two hours before retorting. Processing from stuffing to retorting should be a continuous operation and the meat temperature should not be allowed to rise above 45 degs. F. The producer must not assume the meat is safe once it is stuffed in the can and hermetically sealed, but should insist that operations be scheduled so that retorting is done without delay.

By a Committee of Bacteriologists of AMI Member Companies and the American Meat Institute. Approved by the Institute Committee on Scientific Research and Issued by the Department of Scientific Research, H. R. Kraybill, Director.

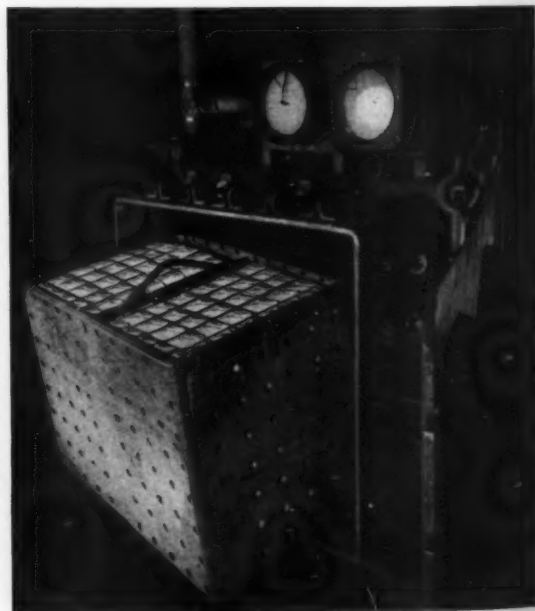
freeze meat at temperatures below 10 degs. F.? Scientific investigations have shown that the bacterial enzyme reactions responsible for spoilage continue although slowly at very low temperatures. Frozen meats should not be held longer than four to six months.

Finally, meat carrying a heavy load of bacteria requires a more severe sterilizing process. It is a well-known fact that the larger the number of bacteria present in meat the more difficult it is to kill them with heat. The action of salt, nitrate, and nitrite inhibits the growth of small numbers of bacteria. In addition, a given heat process is more effective in the presence of these salts than in their absence when small numbers of bacteria are present. A heavy load of bacteria cuts protective action of curing salts.

## Sources of Contamination

A consideration of all the above facts emphasizes the importance of bacterial contamination in the handling of meats. The sources of contamination of meat are many. Fortunately, the important sources are well-known and easily controlled, provided proper vigilance and attention is given to the detailed procedures necessary to their control.

Improperly cleaned equipment is one of the most important sources of bac-





taria. Meat particles and grease remaining on equipment support the growth of bacteria. Bacteria growing there will contaminate fresh product handled by the equipment and will often continue very active growth at low temperatures. In other words, when bacteria get a start at higher temperatures (above 50 deg. F.) growth will continue at a rapid rate for some time even though they are mixed with cold meat. Hence, all equipment located in rooms where the temperature is sufficiently high (above 50 degs. F.) to initiate active bacterial growth should receive special attention in cleaning procedures, even though the temperature of meat coming in contact with the equipment is not allowed to exceed the stated maximum (40 degs. F.).

Cutting and boning operations are often carried out in rooms where the temperature is very favorable to bacterial growth. Meat trucks are often left overnight in unrefrigerated rooms. Stuffers, closing machines, etc., are often located where room temperatures are favorable to the active growth of bacteria. It is imperative that equipment in such rooms be kept mechanically and bacteriologically clean.

### Meats of Poor Quality

Meat of doubtful quality should never be mixed with good meats. Occasionally an uninformed operator may attempt to dispose of a batch of meat or product which he knows has been abused, by mixing it piecemeal with good meats, thinking that he is saving his company money in this way and not realizing the consequences which may develop.

Extra purchased meats are sometimes of poor bacteriological quality. They should be thoroughly examined for evidence of abuse. It is well to inspect purchased meats carefully for signs of

## SUMMARY OF RECOMMENDATIONS

1.—All meats contain bacteria ready to grow at the first opportunity. The larger the number of bacteria present, the faster the meat will spoil when the bacteria get a chance to grow.

2.—Fresh meats or trimmings should be held at temperatures of 34–38 degs. F. in order to keep bacterial growth at a minimum. If trimmings or other meat ingredients are to be held longer than four days after kill or two days after cut, they should be held at 25–40 degs. F. If the holding period is to be extended, the meat should be frozen at temperatures not above 10 degs. F.

3.—The chilling of meat or ingredients should be accomplished as rapidly as possible by being held in shallow layers. Meat packed in depths of 2 or 3 in. will cool much more rapidly than meat packed 6 in. deep.

4.—If frozen meats or trimmings must be used and it is necessary to defrost them before use, care should be exercised that no portion of the meat reaches a temperature in excess of 45 degs. F.

5.—Meat items which have been defrosted should be handled promptly.

6.—All steps in preparing meat, such as boning, cutting, grinding, stuffing should be done under refrigeration and as rapidly as possible so that the temperature of ingredients at no time exceeds 40 degs. F.

7.—The processing from stuffing to retorting should be a continuous operation. The temperature of the meat should not exceed 45 degs. F. at any time. The canned product should in no case stand more than two hours before retorting.

8.—Boning and cutting boards should be changed frequently, cleaned and treated. This treatment may be in the form of steaming, boiling, or treatment with hypochlorite solution. Wherever possible, standard-sized cutting boards which fit into a steaming cabinet should be used. Steaming cutting boards is preferable to the use of hypochlorite.

9.—Clean all equipment thoroughly (tables, choppers, grinders, meat trucks, stuffers, etc.) at least once a day. Remove any remaining meat particles and blood with cold water and the grease film with hot water, using scrub brushes and an acceptable cleaning agent if necessary. Remove excess water from equipment with a squeegee.

10.—Where cleaning of equipment has been done as outlined above and is to be supplemented by treatment with hypochlorite solution, such treatment should be done prior to the application of oil for the prevention of rusting.

11.—Apply oil to only clean and dry equipment remaining idle for more than five hours. Handle and apply the oil in such a manner that the value of the cleanup is not lost by recontamination of the equipment.

12.—To produce consistently a product of high quality, the handling of meats according to the above procedures is imperative.



### USE GOOD MEAT

Watch the quality of all boned meat and trimmings used in making canned products, whether produced in your own plant or purchased from another packer. Doubtful meat should never be utilized, even though mixed with good, for it may spoil the whole batch. Thaw out samples of purchased frozen meat to try the odor and look it over for abnormal discoloration and particles of dirt. Boning and cutting boards should be changed frequently, cleaned and treated by steam, boiling or hypochlorite.

mishandling. Note any abnormal discolorations and off-odors. Look for particles of dirt. If meat is in a frozen condition, thaw out a sample. The odor may tell a story. Reject any meat which has thawed during transportation. Observe date of trimming and cutting on the barrel.

Meat of poor quality may serve as an important source of contamination to large volumes of good meat, as well as contaminating clean equipment.

### Non-Meat Ingredients

Spices, cereal flours, soybean flours, etc., often carry large numbers of spores of various bacteria. If such materials are to constitute product ingredients, care and discrimination should be used in their choice. Such materials often serve as an important source of contamination with bacteria. Moreover, if such materials are being handled in the same room as meats, or product containing them are being handled with the same equipment used for fresh meats, special care in sanitation should be observed.

(Continued on page 27.)

# Livestock Population Sets New All-Time High Record

WITH government agencies carrying tremendous orders for meat products and other agricultural commodities, the report of the Department of Agriculture on the number of livestock on farms as of January 1, 1943, is highly encouraging. Never before in its history has the U. S. had as much livestock on farms as when the present year began. However, meat from a large volume of these animals

will be consumed in other countries, for commitments to our Allies under the lend-lease program are extremely heavy for the present year. A great deal of meat will also be used to feed our own armed forces in the various theatres of war.

The number of cattle and hogs on farms on January 1 showed substantial increases over a year earlier and established new records, while sheep and

lamb totals were smaller than on January 1, 1942. The reduction in the number of sheep and lambs is to some extent explained by the fact that unusually large numbers of ewes and ewe lambs have been sent to market for slaughter, forced in by a shortage of herders.

The hog and cattle increase more than offset a reduction in sheep, horses and mules. In terms of animal units, the January 1 number was 5 per cent larger than a year earlier and 11 per cent above the 10-year average. This increase was accompanied by sharp increases in the value per head of all species, with a resulting inventory value of livestock on farms much higher than in any previous year.

When the numbers of species are converted to an animal unit basis which allows for differences in size and feed requirements, the increase is about 5 per cent; in terms of grain consuming animal units the increase was about 11 per cent; and in terms of hay and pasture units increase was 2 per cent.

This record number of livestock is to a considerable extent the result of a record supply of grain and hay this season after five years of abundant supplies. Production of feed grains and hay in 1942 were the largest of all years and carry-over stocks were large. As of January 1, farm supplies of feed grain per animal unit of livestock (including chickens) were the largest in 20 years and 3 per cent above the 5-year average. This season's supply of hay per hay-consuming unit was the second largest in more than 20 years and 6 per cent above the 5-year average.

## Hogs Increase Most

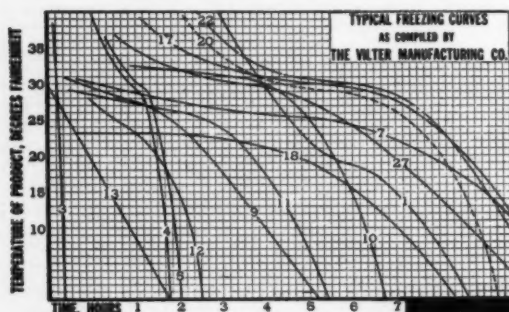
The increase in hog numbers was the largest and the percentage increase of 22 per cent was the second largest on record. The increases for pigs under six months old and for sows and gilts for spring farrow were somewhat larger than the increase for other hogs over six months. With the large number of hogs on farms January 1—73,660,000 head—and a large increase in the 1943 spring pig crop in prospect, the slaughter supplies in 1943 will be much above the record supplies of 1942.

The upward swing in the cycle of cattle numbers continued through 1942 and carried the total of all cattle on farms to a new high of 78,170,000 head—over 3,000,000 head larger than the previous record. The numbers of all classes and ages of cattle increased, with milk cow numbers up about 2 per cent. The number of all sheep on farms decreased during the year from the record number on January 1, 1942, after advancing continuously for five years. The number of stock sheep decreased about 3 per cent to 48,308,000 head and the number of sheep and lambs on feed decreased about 2 per cent to 6,781,000 head.

The downward trend of numbers of horses and mules continued through 1942, with each class down between 2 and 3 per cent. There was a rather

(Continued on page 36.)

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**T**HE new DIPCOTE Paper Loaf Pan—leakproof, heatproof, non-returnable—is the thoroughly tested answer to the metal pan shortage!

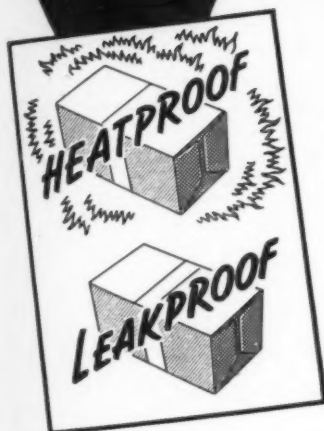
Many months ago, when it became apparent that metal would no longer be available for such uses, Sutherland technicians went to work on developing a suitable paper container for soups, scrapple and a variety of loaf specialties.

Today—when these meat specialties are of great importance in every American's daily diet—the problem has been solved.

Sturdy DIPCOTE Loaf Pans are made of heavyweight stock, specially treated with a solution which enables them to withstand high temperatures.

This latest Sutherland contribution to the meat packing industry closely resembles the metal container in size, shape, and rigidity. The DIPCOTE Loaf Pan is a complete unit, set up and ready to use—and it's made for nesting to save space. *There's no folding, setting up, or inserting to do.* Brand identification may be provided by printed paperboard bands which slide over the filled pans.

*DIPCOTE Loaf Pans are offered in three and six-pound sizes. Send for samples—Test them yourself—as scores of other packers have—and mark one more war problem "Solved".*



# SUTHERLAND PAPER COMPANY

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Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

### C-D CUTMORE KNIVES

### C-D SUPERIOR KNIVES

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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MFRS. SALES CO.**

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2021 GRACE ST., CHICAGO, ILL.

# Packers Explain Troubles to House Group; OPA Is Busy

**P**ACKERS had an opportunity to tell their troubles and describe the chaotic meat situation to a Congressional group this week while the Office of Price Administration continued its efforts to clean up black markets and halt violations of meat price ceilings and the restriction order by civil and criminal action against packers, wholesalers, retailers, locker plant operators and farmers.

The House of Representatives select committee on small business held hearings on the effect of meat price regulations and the restriction order. Among those appearing before the committee were Wilbur LaRoe, jr., general counsel, National Independent Meat Packers Association; A. F. Versen, secretary, St. Louis Meat Packers Association; William G. Mueller, president, American Packing Co., St. Louis; Grover Hill, Assistant Secretary of Agriculture; David Ginsberg, general counsel, Office of Price Administration, and Charles M. Elkinton, price executive, meats, fish, fats and oils division, OPA.

### How Packers are Losing

Mr. LaRoe recommended that the committee inquire as to why the whole question of prices and quotas on meat and livestock cannot be transferred to the Department of Agriculture, why prices are not fixed on live animals, why it is not feasible for the government to buy the livestock and to require registration of every person who sells controlled meat, why the government requires processors to sell meat products to the government at a loss, and why subsidies cannot be paid.

Commenting on the gap between livestock costs and maximum prices on product, Mr. LaRoe said:

"I can illustrate the price situation by referring to pork products. In fixing its maximum prices on pork products the OPA used a price base for live hogs which has been variously estimated at from 13.15 to 13.75c per lb. But the price of live hogs has gone up until it is now around 15.25c, with the result that my clients lose money on every hog slaughtered. Right now the government is forcing my clients to sell meat to the government at prices that cause a loss which I estimate at from \$2 to \$4 per hog.

"The situation as to beef is no better. Figures compiled by the American Meat Institute, and valuable because they are average figures, indicate that on choice (AA) cattle the OPA live animal base is too low by \$1.20, on good (A) cattle the price used is 90c too low. On commercial (B) cattle, the price base used is \$1.25 too low. On utility (C) grade it is 85c too low. These losses are now being absorbed by our members and the

prices are clearly in violation of a statute recently passed by this Congress and approved October 2, 1942, and containing this language "Provided further, that in the fixing of maximum prices on products resulting from the processing of agricultural commodities, including livestock, a generally fair and equitable margin shall be allowed for such processing." The Office of Price Administration has plainly ignored that provision of the statute and is continuing to ignore it.

"I have made a study of certain cost figures which came to me from one of our Ohio River members, one of our Ohio members, and one member located on the Atlantic Seaboard. The figures are as follows:

CHOICE CATTLE				
	Ohio River	Ohio	Eastern	
Est. live cost	16.50	15.30	15.80	
Hide and offal	1.60	1.75	1.68	
Net live cost	14.90	13.55	14.14	
Yield	57%	56%	56%	
Dressed cost	25.68	22.58	23.66	
Kill & chill				
(inc. overhead)	.83	.75	.72	
Selling & deliv.	1.00	1.00	.75	
Total cost	27.51	24.33	25.08	
Ceiling price	23.75	23.25	23.00	
Result	-3.76	-1.08	-2.08	

GOOD CATTLE				
	Ohio River	Ohio	Eastern	
Est. live cost	15.00	13.55	14.50	
Hide and offal	1.50	1.75	1.61	
Net live cost	13.50	11.80	12.89	
Yield	57%	56%	58%	
Dressed cost	23.68	21.07	22.30	
Kill & chill				
(inc. overhead)	.83	.75	.72	
Selling & deliv.	1.00	1.00	.75	
Total cost	25.51	22.82	23.86	
Ceiling price	22.75	22.25	22.00	
Result	-2.75	-.57	-1.86	

Mr. LaRoe described the evils of the black market as "far worse and far more extensive than those under prohibition."

### OPA and Agriculture

Mr. Ginsberg, of OPA, expressed the conclusion that present ceilings on meat are fair to those producing the major part of the meat output of the nation. He admitted this meant primarily the big packers, and he admitted that small packers are being squeezed. He attempted to maintain the position that efficient operators could get by under present regulations, but finally admitted that this was not actually true. He explained OPA failure to remedy the situation on a lack of authority and said OPA has been working hard to find a remedy. He stated that the suggestion that the government buy animals and allot them to packers might be a good one and should be studied.

Assistant Secretary of Agriculture Hill said that small packers are just as efficient as large packers and that approximately half of the meat production of the nation comes from small packers. He declared small packers

(Continued on page 26.)



# Up and down the MEAT TRAIL

## Flaming Bomber Falls on Frye Plant; 14 Are Killed

With two motors afire, a heavy Boeing bomber crashed into the hog killing section of the Frye & Co. meat packing plant at Seattle, Wash., on February 18, killing at least 14 persons and spreading flaming destruction through the building. According to an early report, 16 plant employees were missing, their fate undetermined.

Eleven of the dead, including "Eddie" Allen, famous test pilot, were aboard the plane. Following a routine test flight, the four-motored craft was attempting an emergency landing when it struck high tension lines near the plant.

T. J. McBride, a government engineer, reported that several workers were trapped in an elevator that was stalled between floors when the crash cut off the power. He said they apparently were killed when the fire burned through the elevator cables, allowing it to drop into the pit.

Firemen checked the flames before they reached the front of the plant, which contains the company offices and houses the \$250,000 art collection of the late Charles H. Frye, West Coast industrialist and art patron. Plant officials estimated the damage at \$250,000.

## Personalities and Events of the Week

The *Keener News*, employee publication of the Kuhner Packing Co., Muncie and Ft. Wayne, Ind., observed its third anniversary with the February issue. Arthur F. Cronin, founder and former editor, is now stationed at Ft. Benning, Ga. In his absence, the *News* is being edited by Mrs. Ida Smith. The company reports that about 100 former employees are now in the armed services. "Letters from Our Boys" fill a substantial proportion of the February issue.

Phillip Sher, 88, pioneer resident of Duluth, Minn., and senior partner of P. Sher & Co., meat packing firm, died on February 6 in a local hospital following a long illness. He came to Duluth in 1865, arriving in the U. S. from Poland.

Wesley Van Horn, Fountain City, Tenn., packer executive, was in Los Angeles recently on business.

Members of the Washington State Retail Grocers and Meat Dealers' Association recently heard an address by I. W. Ringer, secretary of the group, following his attendance at food association meetings in Chicago.

Word was received at Rockford, Ill.,

recently of the death of Philip N. Chappel, 69, co-founder and former president of Chappel Bros., Inc., pioneer firm in the production of dog food. Mr. Chappel suffered a fatal fall in a meat packing plant at Buenos Aires, Argentina.

Meat conservation is the goal of Army messes as well as of the nation's housewives. Don P. Tyler, field expert of the National Live Stock and Meat Board, emphasized recently in a meat cutting demonstration for Army cooks at Geiger field, Spokane, Wash.

Fire of undetermined origin on February 15 caused damage to flooring and a section of roof at the Ideal Packing Co., Cincinnati, as well as to meat products being processed. A. W. Goering, president, was unable to estimate the loss immediately.

Under chairmanship of Theodore Montague, president of the Borden Co., the food industry of New York is mobilizing to support the Red Cross war fund campaign to be launched March 1. Among those who will direct the organization of their industry in the campaign are Arthur N. Otis, president, Merchant Refrigerating Co., Homer S. Price, vice president, United Dressed Beef Co., Charles A. Dickson, vice president, Worcester Salt Co., Thomas F. Burns, Hahne & Burns Co. (spices), and George A. Schmidt, president, Stahl-Meyer, Inc.

Anglo-American Development Corp. has acquired the building located at 517 W. 57th st., New York City, and will occupy the premises on a long lease. Extensive canning equipment has been installed which will enable Anglo-American to handle increased orders for canned meats and meat products for lend-lease shipments and for use by the armed forces. Alexander I. Basalkin, president, has arranged to devote more time to the company's activities, giving George G. Jordan, general manager, an opportunity to visit the trade and make necessary purchases.

John Koruda, 53-year-old beef handler for Swift & Company at Jersey City, N. J., rescued four persons from a burning apartment house on February 7 by swinging them bodily into the window of his own apartment from a window of the adjacent house.

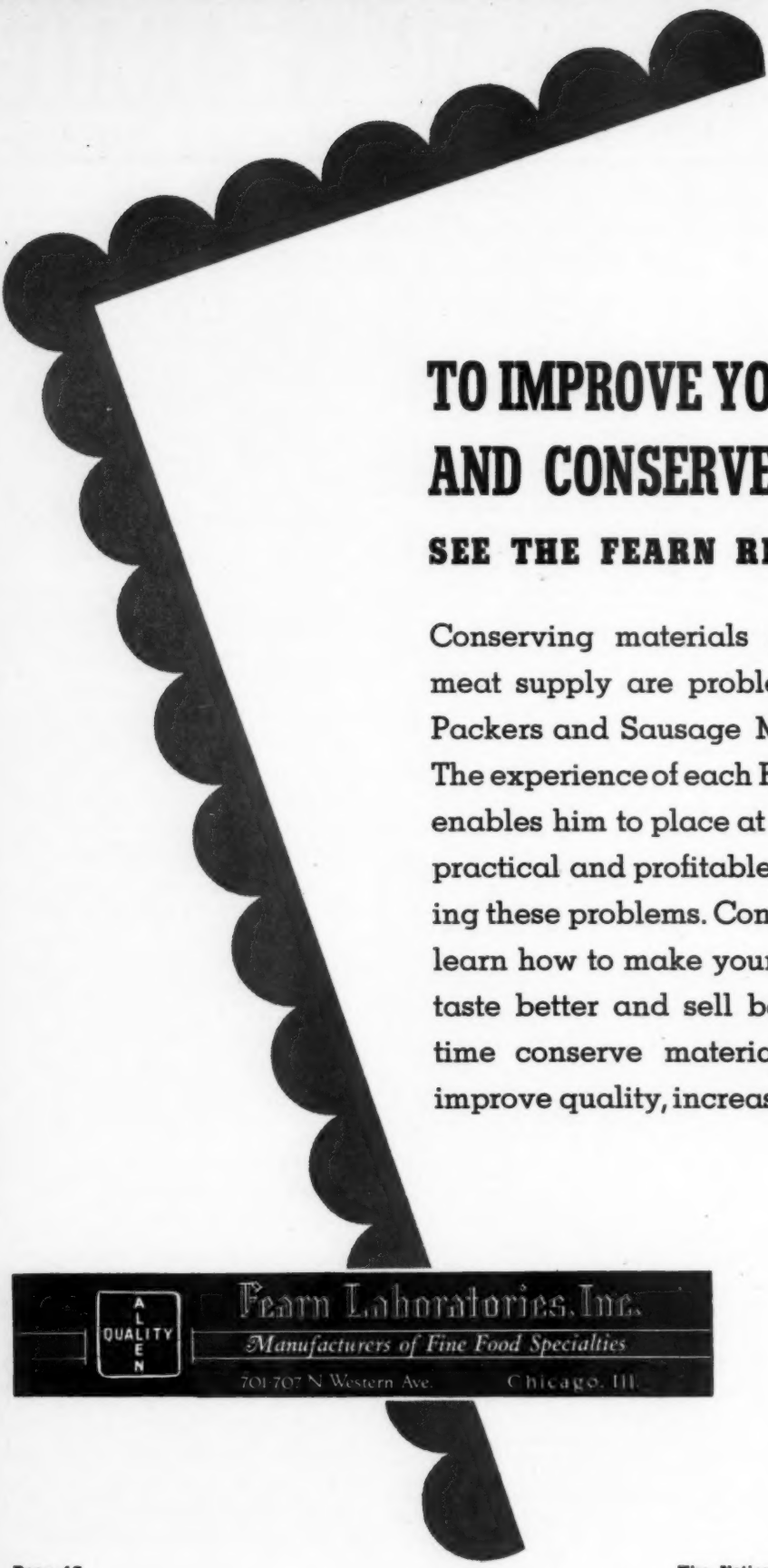
Arthur S. Johns, 63, for the past ten years credit manager for Swift & Company at Baltimore, Md., a veteran of 45 years' service with the company, died in Baltimore on February 1.

At the annual meeting of Meat Packers, Inc., Los Angeles, on January 27, the following new members were named to the board of directors: Charles Johnston, Newmarket Co., chairman; Carlyle Martin, Coast Packing Co., Erwin Sklar, Paulson Packing Co., Carl Safstrom,



HORMEL OFFICIALS CONSERVE CARS AND GASOLINE

"Car pools" have been widely adopted at Geo. A. Hormel & Co., Austin, Minn., to stretch gas mileage and save autos and tires. Another advantage, it is pointed out, is that employees are more punctual in arriving at work. The well known Hormelites comprising the above pool include (l. to r.) Charles Bigelow, secretary and comptroller, Ed Flitton, Flavor-Sealed division, W. D. Todd, manager, Planning and Coordination division, Bob Bateman, assistant purchasing agent, T. H. Hocker, manager, Service division, and Ralph Daigneau, vice president. Notice the "A" sticker.



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Quality Meat Packing Co., and Charles M. King, Southern California Meat Co.

An extensive advertising campaign to maintain brand acceptance for its line of products is being launched by Swift & Company, with a series of ads addressed to housewives scheduled to appear in four national magazines. Products to be featured include Premium frankfurts, Prem and other "table ready" items. The account is handled by J. Walter Thompson Co.

Plant of the Kentucky Independent Packing Co. near Lexington, Ky., which has been operated by Armour and Company for the past five years, was recently purchased by the Armour organization. E. J. Kleb, formerly with Armour at Kansas City, has been manager of the Kentucky unit for the past three months and will continue in charge. Garvey Haydon will remain in charge of livestock buying, it was announced.

Hunter Packing Co., E. St. Louis, Ill., recently received a contract for a large number of cans of Cvinya Tushonka for delivery to the Russian army. Production of the item will get under way immediately, according to Howard Hunter, secretary of the company.

Samuel Cross, head of Cross Brothers, Philadelphia meat packers, revealed on February 8 that he is offering the government facilities to produce 1,000,000 lbs. of meat a month, approximately half the capacity of his plant, "at cost or at whatever small profit the government wants to pay." Mr. Cross declared that because of the black market in meats, "it is impossible for us or any other honest packer to stay in business."

Frank W. Lowden, jr., general manager, Walla Walla, Wash., Meat & Cold Storage Co., was recently cited as the citizen who has rendered the outstanding service to the community over a period of years. He was honored at a chamber of commerce banquet attended by 300.

The Maryland salvage committee plans to provide additional trucking facilities to gather fats purchased by grocers and butchers from housewives and others. The salvage drive is reported at a low ebb, largely because of the trucking shortage.

Doyle Packing Co. is the firm name under which Charles A. McPhee, Beatrice C. Doyle, Adelyn Doyle, John B. Doyle and Laura M. Doyle have published an intention to conduct business at 4703 W. 50th st., Los Angeles.

Houston packer G. L. Childress, who is vice president of the Houston Fat Stock Show & Livestock Exposition, reports that the recent event was the most successful in the history of stock shows in that section of the nation. The grand champion steer sold for \$3,100.

Miss Lena M. Kern, 69, treasurer of George Kern & Son, New York meat packing firm, died recently at the home of a nephew with whom she lived. Born in Germany, she came to this country at the age of 15 and in 1891 joined the office staff of the Kern company, established by the late George Kern.



#### PROMOTES AMERICAN BRISTLE

This neon sign, displayed by one of the nation's leading manufacturers of brushes, aptly illustrates the importance of domestic hog bristle in the nation's war effort.

John Morrell & Co. employees who have recently completed 25 years of service in the meat industry include G. W. Roberts, manager, Des Moines branch, and Carl J. Schafer, sales representative of the Memphis branch of the company.

W. J. McBeath, owner of the Columbia Packing Co., Snohomish, Wash., has sold his Wenatchee (Wash.) Meat Packing Co. to Hans Sierk, who has operated the plant under lease during the past year.

A group of markets in Spokane, Wash., have been featuring elk meat as another solution to the meat shortage problem. Roasts sold for 45 to 50c per lb., with steaks retailing at 55 to 70c.

Archer E. Hayes, president, Hatley Bros., Chicago, and Mrs. Hayes have just returned from a vacation trip to Phoenix, Ariz., and California.

Housewives who are renewing their acquaintance with a bread knife must also get accustomed to removing the cellulose casings from skinless frankfurts for the duration, Walter C. Thomas, executive of Thomasma Bros., Grand Rapids, Mich., pointed out re-

#### Frank Hunter, Jr., Made Hunter Packing Co. Head

Frank A. Hunter, jr., was elected president of Hunter Packing Co., East St. Louis, Ill., on February 12, 1943. He succeeds his father, the late Frank A. Hunter, sr. Howard V. E. Hunter, was elected vice president and treasurer, while Joseph Nebel becomes vice president and secretary. The board of directors is composed of Henry F. Driemeyer, chairman, W. L. Hadley, R. D. Griffin and L. E. Wickham.

cently. He explained that the skilled girls who formerly stripped the casings at the plant are now needed in war industries.

Kenneth L. Carver, 30-year-old "pig farmer" of near Pittsburgh, Pa., who raises 122 pigs on his 54-acre farm and last year produced more than eight tons of pork, was first reclassified as 1-A in the draft when the presidential appeal board decided against occupational deferment because he divided his time between farming and driving a dairy truck. Later he was placed in 4-F because of varicose veins, so will continue to turn out pork.

T. D. Lively, for three years district manager for Armour and Company at Little Rock, Ark., left for Chicago on February 10 to complete arrangements for a long absence from the U. S. on new work for the company. After six months in Buenos Aires, Mr. Lively will take over managerial duties for Armour in London. A native of Amarillo, Tex., he has been a member of the Armour organization for 20 years.

Xavier A. Kramer, 64, prominent McComb, Miss., industrialist and civic leader, died on February 4. A large developer of water, light and ice plants, he was also interested in the Hammond Packing Co.

Lewis Paul Caster, 26, former employee at Morrell's Ottumwa plant, was killed in action while on duty in the Atlantic. He joined the company in 1939 and had a record of continuous service up to the time of his enlistment, May 14, 1942.

Fred Hallstein, formerly manager of the John Morrell & Co. Bronx branch, has been named manager of the company's Gansevoort branch in New York City. Mr. Hallstein succeeds J. J. Dobbin, who resigned recently.

Philip P. Murphy, 68, who reputedly held the title of the champion butcher of the world for more than 20 years and was a leader in the Amalgamated Butchers Union, died recently in Chicago.

The Rose Packing Co. unit at Danville, Ill., recently announced that it had slaughtered 1,209 hogs in one day to set a record since the company's acquisition of the Baum Packing Co. plant there. The average daily kill is 1,000 hogs.

Dr. W. F. Henderson, chief chemist for the Visking Corporation, Chicago, addressed the Peoria section of the American Chemical Society at a dinner meeting at the Jefferson hotel. Dr. Henderson discussed the manufacture of cellulose sausage casings, in which he did pioneer work.

Philadelphia Kosher Veal & Lamb Co., 36th st. and Grays Ferry rd., Philadelphia, filed a petition with the state department of Pennsylvania on January 25 for a certificate of dissolution of charter through its attorneys. The petition stated that the board of directors of the company, acting on an election of shareholders to dissolve the corporation, is now engaged in winding up and settling the affairs of the corporation.



## Half of Inspected Lard Output Reserved for U. S.

Fifty per cent of federally inspected packers' lard production—about 1,050,000,000 lbs. in 1943—will henceforth be reserved for government purchase under the terms of Food Distribution Order 20, issued this week by Secretary of Agriculture Claude R. Wickard.

The reservation order was issued because current purchases of lard by the FDA are not at levels high enough to meet urgent requests of the United Nations for export shipment. If government purchases for all purposes—packers can sell only to FDA under the order—total 1,050,000,000 lbs. in 1943, an approximately equal amount of inspected lard will be available for civilians. This, with the 800,000,000-lb. production expected from non-inspected plants, will make the total civilian supply for 1943 around 1,850,000,000 lbs., or about equal to 1942.

The order requires federally inspected packers to set aside each week's output of lard and rendered pork fat for government purchase, but on the offer or sale of 50 per cent of this amount to any governmental agency, the balance may be sold free of restriction.

Restrictions of the order must be obeyed without regard to the rights of creditors, prior contracts, existing contracts, payments or deliveries of lard made prior to the date of the order.

Under Administrator's Ruling 1, Food Distribution Order 20, the Quartermaster Corps of the U. S. Army has been declared a limited governmental agency, making the sale of lard and rendered pork fat to, or the acceptance by the Quartermaster Corps, a purchase under the terms of the order and that quantity of lard and rendered pork fat, can apply against the 50 per cent to be offered to the governmental agency as outlined in FDA-20, provided a copy of sale or acceptance is mailed to the Administrator at his office, weekly, not later than Wednesday following the week in which sale

was made or acceptance received.

Under Memorandum 1 to Order 20, E. S. Waterbury, administrator of the order, this week required all inspected packers to furnish the administrator's office with a weekly report on: 1) Weekly hog kill in numbers; 2) Live weight of hogs killed; 3) Total production of lard; 4) Total production of rendered pork fat. The figures may be given for each plant or a composite of all plants for each company. The figures are necessary so that each company may receive proper credit against the 50 per cent to be offered to governmental agencies.

## COST OF LIVING UP AGAIN

Living costs of wage earners and lower-salaried clerical workers in the U. S. continued their upward progress with a rise of 0.4 per cent during January, according to the division of industrial economics of the National Industrial Conference Board.

Food prices again rose, this time 0.7 per cent over December, but the largest increase in January occurred in fuel and light, which was 1.2 per cent higher than a month earlier, due entirely to the 1.8 per cent rise in retail price of coal.

The level of living costs was 7.3 per cent higher than that of a year ago. Food showed the greatest increase over January, 1942, with an advance of 14.6 per cent.

## NEW AMI MAT SERVICE

A new wartime mat service to replace that now being used by retailers is being inaugurated by the American Meat Institute. With increased problems of supply and demand, under present conditions, and with retail cases displaying meats which a short time ago were unfamiliar to most housewives, retailers can familiarize consumers with the lesser known cuts of meat and the proper methods for their preparation.

The Institute's new wartime ad-maker contains 120 different meat recipes, the majority of which feature less familiar cuts of meat. These are tested recipes on pork, beef, veal, lamb, mutton, smoked meats and sausage. The retailer can choose appropriate items and include them in his advertising.

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The next time you remove corrosive scale and other heavy insoluble deposits from tinned or galvanized belly boxes, do this job the SAFER Oakite way. It's not only more effective, but also FASTER and EASIER than scratch-brushing! Moreover, it helps prolong equipment life.

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# Careful Policy Must Guide Refrigeration Maintenance

By A. L. BLATTI, Chief Engineer,  
Railway Ice Co., Chicago

## PART 1

I SHALL confine my remarks to safety in the mechanical department of industrial plants producing refrigeration, many of which were constructed before standard codes such as we recognize today were in general use. Such plants are subjected to all the hazards that are present in more modern designed installations plus many others. The proper training of plant personnel is of greatest importance.

Safety in refrigerating industrial plants begins with the selection of equipment, its installation, operation and maintenance; and as we find it necessary at times to replace existing equipment, install additional capacities and the like, it seems logical to touch lightly on those subjects as well.

### Selection of Equipment

Always deal with a reliable company. The reputable manufacturers of refrigerating equipment are governed by national, state and city safety codes. It is important, however, to specify that all equipment to be furnished must conform to all codes. In locations where state and city codes do not apply, specific reference should be made to codes of record that best suit the conditions to be met. Be sure that all accessories such as motors, starters, controls and safety devices, which may not be manufactured by him but furnished to you, are reliable and meet all safety requirements.

At present new equipment is difficult if not impossible to obtain, and many companies are turning to the used equipment market. *Extreme care must be exercised in such purchases, as much of the used equipment has been abused or may otherwise be defective. Often vital parts are unsafe, caused by strain, overheating, corrosion, erosion and other defects. It is always advisable to have an experienced engineer make a thorough inspection before purchasing. Do not put such machines into service until equipped with all safety devices.*

No unfired pressure vessel should be installed unless it bears the symbols of the A.S.M.E. code. Vessels so marked are properly designed and tested before they are released. Pressure vessels having been in use for long periods of time, whether they bear the A.S.M.E. code symbols or not, should be hydrostatically tested to one and one-half times the highest working pressure before they are installed.

It is important to remember that mechanical equipment properly designed and suitable in every way for

the work it is to perform may be rendered totally unsafe in operation by improper installation. In power-driven machinery, misalignment results in internal stresses, which may cause metal fatigue, and so on.

Such failures invariably occur when machines are in full operation, when they are needed most, and often-times are the direct cause of other damages, such as flying parts, which if they do not cause personal injury, often rupture pipe lines and other essential plant parts, releasing refrigerant, creating hazards from electrical wires, etc.

When installing pipe lines carrying high pressure or temperatures, fluids or gases, care should be exercised to prevent forcing joints, creating internal strains. The use of proper gasket material is important. Likewise provision for expansion and contraction, protection against corrosion, crystallization from vibration. It is also important to make sure that lines are free from sand, dirt or any debris that may lodge in low points or on valve seats, which will prevent valves from closing tightly in the normal cycle of operation or making repairs.

If pipe lines are to be welded, it is all-important that complete penetration be obtained when making the weld to insure ample strength in the welded joint. It is a good policy before permitting a welder to make repairs in refrigerating systems to test his work. This can be done by pulling the weld,

## SAFETY STEPS OUTLINED

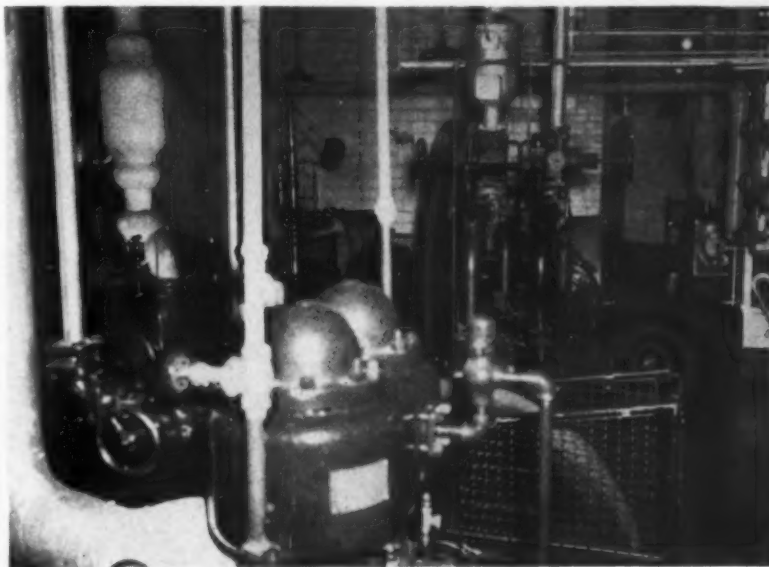
The meat plant refrigeration department has been presented with many new problems in recent months. Not the least important of these is the maintenance of an adequate safety program. New men are coming into the department; in some cases personnel and equipment are under heavy pressure; repair and replacement parts are not always available when needed.

In this first article of a series of two, A. L. Blatti, chief engineer, Railway Ice Co., makes a number of suggestions on the safe use and maintenance of refrigeration equipment. The talk was delivered at the refrigeration section of the National Safety Congress, held by the National Safety Council in Chicago.

using a bend or breakdown test or by sawing a few welds and examining carefully. Serious accidents have occurred through the rupture of welded pipes and vessels and in each instance the poor workmanship was discovered after the accident happened.

### Supports for Pressure Vessels

When installing pressure vessels, especially where temperature changes are likely to occur or where moisture is present, such vessels should be mounted on metal supports covering as small an area of the article to be supported as possible to maintain proper strength. Concrete supports under receivers, tanks and piping are not recommended, as a capillary attraction of moisture through concrete will often be conducive to corrosion at the point of contact and in time so weaken the seal that a rup-



### ALL EMPLOYEES SHOULD KNOW EQUIPMENT

Since one misdirected adjustment may endanger lives, product and the plant, every employee should be familiar with the refrigerating equipment, how it functions and the steps to take in event of a mishap.

ture often occurs from such a cause.

Most recent refrigeration installations are equipped with full safety devices such as relief valves, which may be spring-loaded, of the fusible type or diaphragm type. The diaphragm type is considered the most reliable as it is designed to blow at pre-determined pressure. They are not usually affected by moisture or heat, whereas the spring-loaded type may corrode at the point of contact of the seat and fail to function as it should, especially when the discharge is to the atmosphere. This can be avoided to some extent by placing a U in the line with a vent on the top part of the lower portion of the U and filling the U with oil, which will prevent moisture from the atmosphere reaching the valve seat.

The end of outlet lines leading from these valves to the atmosphere should be a suitable distance from any building and so designed as to discharge upward to prevent contact with anyone who may be in the vicinity at the time the valve functions. At the outlet if turned upward it is good practice to use a U bend with a small hole at the bottom of the U to drain any moisture which may be picked up from the open end of the pipe and which might otherwise find its way back in the line.

All moving machinery should be guarded in accordance with the recommendations of National Safety code; all stairways, runways and walks should be provided with permanent

hand rails and should be well lighted at all times. Buildings where toxic gas is in use should be well vented and always have two points of exit to the open air if at all possible. In basements or other confined sections a gas-tight door at the point of exit should be provided, affording the personnel an avenue of escape in the event of serious rupture.

If at all possible, a means should be provided outside of compressor rooms for stopping refrigerating equipment in the event of a serious accident.

Compressor units are designed for safe operation at certain speeds. In no instance should a compressor be operated at a speed in excess of the manufacturer's rating. Where prime movers driving compressors are controlled by governors, such governors should be kept in the "pink" of condition at all times. It is advisable to dismantle and examine periodically to determine their condition and to make certain that all working parts are not excessively worn or otherwise defective. Lubricants for such equipment should be selected in accordance with the manufacturer's recommendation.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the Classified page in **THE NATIONAL PROVISIONER**.

## Meat Board Aids Consumers In Use of Variety Meats

To assist civilians in extending the available supply of meat, the National Live Stock and Meat Board has published a 12-page folder entitled "Variety Meats," which gives recipes for the use of heart, liver, kidney, sweetbreads, tongue, tripe, and brains.

Long regarded by many as delicacies, the variety meats have been accorded outstanding recognition by nutritionists because of the extraordinary amount of nutrients which they provide. For example, one average serving of liver (4 oz.) provides the following percentages of one day's food requirements for a moderately active man:

Protein, 28 per cent; calories, 5 per cent; calcium, 1 per cent; phosphorus, 34 per cent; iron, 113 per cent; vitamin A, 462 per cent; thiamine, 21 per cent; riboflavin, 117 per cent; niacin, 102 per cent; and vitamin C, 27 per cent.

To enable more of America's housewives to make the most efficient use of the variety meats, the Board's new folder contains such recipes as heart fricassee, liver casserole, sweetbreads supreme, beef and kidney pie, brains a la king, tongue a la Maryland, and many others.

Single copies of the folder may be obtained without charge upon request to the National Live Stock and Meat Board, 407 S. Dearborn st., Chicago.

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## Farm Income High in Dec.; 1942 Total Up

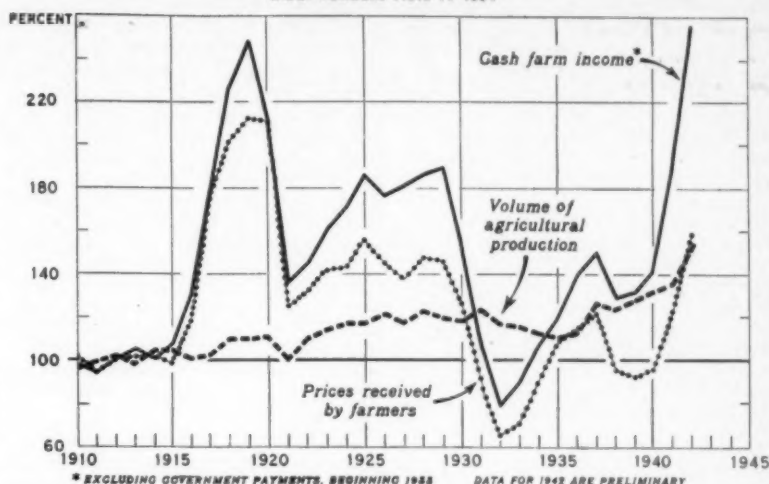
CASH income from farm marketings declined less than seasonally in December and totaled \$1,517 million compared with \$1,128 million in December, 1941, and \$1,764 million in November, 1942.

Income from crops was down slightly more than usual, as the sharp decline in income from wheat from the very high level in November was only partially offset by the marked increase in income from citrus fruits and the smaller-than-usual decline in total income from cotton and oil-bearing crops. Income from livestock declined much less than usual as meat animals, dairy products and poultry and eggs recorded increases in the seasonally adjusted indexes of income. Prices of hogs, dairy products, and eggs remained at about the November levels despite marked increases in sales, which accounted for the high level of income from these products.

The preliminary estimate of income from farm marketings for 1942 at \$15,384 million was 37 per cent higher than the \$11,244 million received in 1941. The income from crops of \$6,409 million was 34 per cent higher than a year earlier, while that from livestock totaled \$8,975 million, or 39 per cent above 1941. The greatest increases were in the returns

## AGRICULTURE PRODUCTION, PRICES, AND INCOME, UNITED STATES, 1910-42

INDEX NUMBERS (1910-14=100)



Prices received by farmers have advanced less rapidly since 1939 than in the World War period following 1914, but production has increased much more rapidly. The increase in production, accompanied by advancing prices, has pushed income upward. With normal weather, production and income are expected to increase further in 1943.

from oil-bearing crops, meat animals, vegetables and poultry and eggs.

The income from farm marketings during 1942 was about 2½ per cent higher than was estimated in September. This increase resulted largely from

the heavy sale of cows and ewes during the last four months of 1942 and continued firmness in prices of livestock, leading to a higher income from all meat animals than appeared probable earlier in the year. This increase in the

## Baby Needs Shoes

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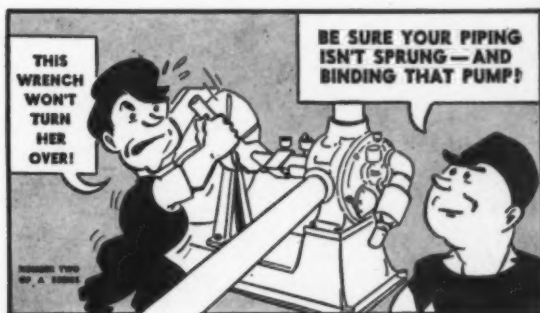
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# VIKING Pump COMPANY

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cash income from farm marketings over the forecast in September, plus government payments, supplemented by the value of products retained as food and fuel on farms where grown, and the rental value of the farm dwelling, will raise the gross farm income for 1942 to nearly \$18.7 billion, exclusive of change in inventories. This would be about one-third higher than the gross income of \$13,957 million received in 1941, and substantially higher than in any previous year.

If allowance is also made for the increase in the quantities of crops and livestock carried over on farms on January 1 this year as compared with a year earlier, and deductions are made for farmers' expenses of production, it now appears probable that net income to farmers from agriculture in 1942 totaled about \$10.2 billion, compared with the \$9.8 billion forecast last September.

### FLASHES ON SUPPLIERS

**KOLD-HOLD MFG. CO.—J. R. Tranter**, president, Kold-Hold Mfg. Co., wishes to announce that Paul H. Portteus "is no longer connected with the company in any capacity whatsoever and has no authority to represent us in any way." Frank A. Haag, formerly in charge of the New York office, has been appointed new sales manager, effective December 10. Mr. Tranter requests that persons having pending business or negotiations which were started with Mr. Portteus take them up with the district office or with the Kold-Hold Lansing, Mich., office direct.

**ALLEGHENY LUDLUM STEEL CORP.—Dr. G. M. Butler**, formerly research engineer at the Allegheny Ludlum Steel Corporation's Dunkirk, N. Y., plant has been named chief metallurgist in charge of technical control and research, it was announced by V. B. Browne, vice president of the company.

**PRESERVALINE MFG. CO.—Abe Robillard**, formerly connected with the Haas-Davis Packing Co., has joined the sales organization of the Preservalline Mfg. Co., Brooklyn, N. Y., it was announced by Karl Rein of the company.



## Recent WPB and OPA Orders Affecting the Meat Industry



**A** PREFERENCE rating of AA-1 for maintenance, repair and operating supplies for the meat packing and slaughtering industry is provided in CMP Regulation 5, issued last weekend by the War Production Board. The regulation covers priorities for maintenance, repair and operating supplies to be obtained after March 31, and applies to all companies, whether or not under the controlled materials plan. If necessary, additional assistance in procuring supplies may be obtained by filing PD-1A or PD-25F forms with WPB, industry division. For amounts less than \$500, these forms should be filed with a regional office of the board.

Maintenance is defined in the regulation as minimum upkeep necessary to continue a facility in sound working condition and a repair is defined as restoration of a facility to sound working condition. Operating supplies do not include fabricated containers for packaging products; printed matter and stationery; paper, paperboard, and products; fuel or electric power; office machinery or equipment; clothing, shoes, or other wearing apparel, except steel stitched safety gloves and mittens, metal mesh gloves, aprons and sleeves, plastic and fibre safety helmets.

There may be included under maintenance, repair, and operating supplies minor items of capital equipment not exceeding \$500 in cost, subject, however, to the provisions of Conservation Order L-41 limiting construction.

The regulation sets up procedure for obtaining controlled forms of steel and copper, MRO supplies, aluminum, and other maintenance supplies other than controlled materials. Supplies obtained under CMP Regulation 5 must be used solely for essential maintenance, repair or operations.

**CANNED MEAT.**—Through Restriction Order No. 3, OPA this week banned sales of canned meat and canned fish at all levels of distribution. The order became effective at midnight, Feb-

ruary 17. It will remain in effect until the consumer rationing program can be inaugurated—not longer than 60 days, according to an official OPA announcement. Exceptions to this freezing of sales provide that in the case of special contingencies, establishments can apply to the OPA for approval of transfer or acquisition of canned meat. No product can be transferred or acquired, however, without prior approval of the director of OPA's food rationing division. The order specifically excludes from restraint, sales of canned meat to certain war agencies, including the Army, Navy, Marine Corps, Coast Guard, FDA and the Office of Lend-Lease Administration. Canned meat in transit at the time the order went into effect may be delivered to the consignee. All meat packed in hermetically sealed containers of any type and sterilized by the use of heat, is covered by the freeze order. Pigs' feet, pigs' food tidbits, dried beef in glass, and other items which are not sealed and heat-treated, are not covered. Pharmaceutical products are exempted also, along with products containing some meat or fish, such as pork and beans. The order also requires all wholesalers of canned meat to report to OPA before March 5 their inventories of these items at the close of business on February 17.

**ORDERS.**—Assurances were given last week by WPB Production Vice-Chairman Charles E. Wilson to war contractors that orders involving production of critical common components to be used in the first half of 1943 will receive prompt consideration, even though they were not placed prior to the February 6 deadline.

**FATS.**—Paul C. Cabot, director, WPB salvage division, has announced that household waste fat collections for December exceeded 5,000,000 lbs. "This collection figure," said Mr. Cabot, "sets a new high for this vital war program. However, the urgent need for glycerine requires an even greater effort on the

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part of the homemaker, the retail meat dealer, frozen food locker operator, packing and rendering industry, and the salvage organization in the field. . . . The renderers have contributed wholeheartedly to the program, but their further cooperation in facilitating collections in remote areas is required. The packing industry, through the regional chairmen of the American Meat Institute and the meat salesmen of all the packing companies, can continue to take the message of the urgent need for waste fats to the retail meat dealers, in addition to distributing promotional material and seeing that it is prominently placed in the meat markets of the country."

**TIRES.**—Broken down condition of a large proportion of the tires turned in by motorists under the idle tire purchase plan emphasizes the necessity for periodic inspections to extend the life of tires now on cars, according to a recent OPA statement. Half the turned-in tires examined thus far have been appraised as scrap.

**BOXES.**—Present indications are that more than 11 billion board feet of lumber will be required for shipping containers in 1943, according to a report of the U. S. Department of Agriculture's Forest Service. This compares with an annual average use of less than 4½ billion feet of box, crating and dunnage lumber in the past 20 years.

**OLEO.**—Maximum prices for sales of oleomargarine in the state of Oklahoma at the wholesale and retail levels have

been set by OPA. This action, taken through Amendment No. 111 to Supplementary Regulation No. 14, was made necessary because practically no sales of oleomargarine had taken place in Oklahoma in March, 1942, and it would have been impossible to figure prices for sales of oleomargarine under GMPR. Oklahoma previously had a 10c-a-pound tax on oleomargarine, but this now has been lifted. The amendment, effective February 12, provides that wholesalers' maximum prices for sales of oleomargarine in Oklahoma shall be determined by adding a 3c-a-pound mark-up to the wholesaler's net cost while retailers' will be determined by adding a 4c-a-pound mark-up to the retailer's net cost of each item.

**SPICES.**—Secretary of Agriculture Claude R. Wickard has announced Food Distribution Order No. 19, governing quantities of spices which may be delivered for distribution to civilian consumer channels. This order, effective February 8, supersedes WPB Order M-127, as amended, although its terms continue in effect. Quotas on deliveries to users are the following quarterly percentages of 1941 deliveries as follows: Black pepper, 90 per cent; pimento (all-spice), nutmeg, mace and white pepper 75 per cent; cloves, 100 per cent; ginger, 115 per cent and cassia (cinnamon) 50 per cent.

**HIDES.**—Conservation Order M-265, under which cattle hides and calf and kip skins suitable for the manufacture of garment leather are restricted to

military and lend-lease products, was extended to April 15 this week by the Director General for Operations, WPB. The order is intended as a stop-gap to prevent diversion of hides and skins to non-essential garment leather.

**REFRIGERATION.**—Preference Rating Order No. P-126, providing preference ratings for material for the emergency servicing of refrigerating and air conditioning machinery and equipment, has been amended. It now provides for an AA-2X rating for emergency repairs for actual breakdowns instead of the A-1-A rating in the original order and for AA-4 ratings for material to maintain inventories of repair supplies. Whenever the AA-2X rating is used the circumstance requiring the application of the rating must be promptly reported to the War Production Board together with a statement of the material used and the name of the supplier. Where higher ratings than AA-2X are required for any emergency repairs, the order provides for the assignment of such ratings by the Director General for Operations upon request.

**CMP.**—The Controlled Materials Plan Inventory Report Form CMP 7 now is being distributed by WPB to industry. This first report on the last quarter of 1942 must be filed by February 22. WPB has issued a short Supplemental Regulation No. 11A which, pending receipt of allotments under CMP, permits extension of second quarter requirements on a percentage basis of first quarter PRP authorizations.

## MAKE THIS JUMBO PORK SAUSAGE ROLL



### Pork Sausage Meat in Heavy Duty ZIPP Casings

Now you can put up your pork sausage meat in this handy, handsome, fast-selling package. Heavy-Duty ZIPP Casings have plenty of strength to carry a three or five pound loaf . . . and won't weaken from penetration of moisture or fat. They're sanitary, cheaper than cloth bags and can be much more attractively printed. Ask us for Heavy-Duty samples . . . for pork sausage or other large sausages.



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## THOMAS Safe BARREL TRUCKS

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Narrower than load, this truck handles any size barrel or drum up to 1000 pounds, regardless of bilge size. Easy to load, easy to move in and between tightly packed rows, easy to unload.



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## Packers Tell Troubles

(Continued from page 16.)

cannot remain in business under present conditions. He stated that large packers are getting along because they have other lines beside meat to carry them through the crisis. Asked what had been done for small packers he pointed to the subsidy plan offered by his department last October. Only two packers came in under that plan and they have now withdrawn.

Mr. Versen of St. Louis made a statement similar to that of Mr. LaRoe and told the committee of one black market operator who had delivered enough meat to exhaust his quota to the end of 1944 and then closed. A new firm has taken over the plant and is now killing.

Mr. Mueller of St. Louis told of specific instances in his own operations which demonstrated the unfairness of quota and ceiling regulations. He showed the cost and realization from a lot of ten steers in which \$200 had been lost in selling the meat at present maximum prices.

### Varied Action by OPA

In the last ten days OPA regional offices have turned their attention to a wide variety of alleged violations of meat price ceilings and the restriction order.

At Milwaukee, 18 retail meat dealers were temporarily enjoined from violating their price maximums. The OPA counsel said the actions were not punitive, but were aimed at forcing compliance; he urged retailers to band together in refusing to pay excessive wholesale prices.

While the State Packing Co., Milwaukee, fought an OPA injunction suit, contending that its sales had been legal, Morris Resnick, Inc., and the Quality Packing Co.; Albert Becker, doing business as City Dressed Beef Co.; Mat Kraus, operator of M. Kraus Meat Market, and Strauss Brothers, all of Milwaukee, and Frank Clark and Alfred Klein, Wauwatosa, Wis., were enjoined from selling in excess of their quotas. Kraus and the Strauss firm signed consent decrees.

Consent decrees were also obtained from the following four firms, which were enjoined from price ceiling violations: Hoy Food Products Co.; Charles Pawlowski, doing business as Balogh Provision Co.; Wisconsin Meat Products Co. and Klein Bros. Ham Co., all of Milwaukee.

The OPA netted a number of locker plant operators in injunction suits brought in Minnesota. The firms are alleged to have exceeded their quotas under the restriction order. They included Ralph Baihly, operator of Baihly's Cash Market, Rochester; Fred Eberhart, Clover Farm Store, Zumbrota; M. A. Schultz, Rochester Refrigerated Locker Service, Rochester; Joseph P. Klingelhut, Excelsior; J. S. Empenger, Hopkins; J. S. Luehring, manager, Hamburg Cooperative Locker

Association, Hamburg; Herman Kothrade, Kothrade Meat Market & Cold Storage Plant, Rockford; Joseph Shink, Shink Produce Co., Delano; A. J. Schilling, Delano.

Three Minnesota farmers—Henry W. Gehl, Chaska, and A. H. Nordquist and P. H. Larson, Cambridge—have signed consent decrees under which they agreed to abide by OPA restrictions on slaughter and sale of meat.

At Baltimore, Md., Joseph Weiner, trading as the Quality Beef Co., was charged in an indictment with having made 16 sales in excess of maximums and failing to keep proper records.

At Buffalo, N. Y., OPA, alleging violation of quota limits, obtained a temporary injunction restraining the Fuhrmann Packing Co., Inc., from further slaughter until a show cause order can be argued. In a civil complaint OPA asked for permanent injunctions restraining the firm from violating price ceilings and the restriction order and asked for \$100,000 in triple damages.

At Newark, N. J., three corporations and 19 individuals were indicted by a federal grand jury on charges of ceiling violation. The firms and individuals named were:

Enkay Packing Company, Inc., and Nathan Krupnick, Paterson; Metropolitan Beef Company, Inc., Newark; Albert Abelles and Max Tischner; Gustav Sobo and Edward Bradigan; Anthony Caruso, trading as American Products Co.; Fred Horns; Meyer Barnett and Edward Fishbein, trading as B. & F. Packing Co.; Hugo Herbst; Edward A. Carroll and Leo Oshinski, trading as Leo Packing Co.; Clem Lockerty; Leo Schloss, Inc., Edward Nagle, Donald Nagle, Joseph Cohen and Iggy Warren; Max Steinhardt, and Isidor W. Feldman, trading as the Newark Wholesale Butcher Co., all of Newark.

Proceedings were begun and criminal informations filed against the Trenton Packing Co. and two of its officers,

### AN APOLOGY

In a review of the black market situation in THE NATIONAL PROVISIONER of January 30, page 23, it was stated that Eugene Ruoff, Detroit meat wholesaler, had been charged in a federal warrant "with keeping two sets of books, one for OPA inspection and one which showed overcharges to 125 dealers." According to Stanley Gelfund, attorney for Mr. Ruoff, the warrant which was issued and the subsequent information filed contains no charge of this nature. The only offense alleged is a sale to one individual of one side of beef at a price 5½¢ in excess of the ceiling.

Therefore, THE NATIONAL PROVISIONER retracts and apologizes for the incorrect statement of the charge against Mr. Ruoff in its issue of January 30.

## Prentiss Brown Denies Easier Price Policy

Denying speculative stories that his policy of price control would be conducted on a more lenient and leisurely basis, that the bars would be let down and that the administration had given up any attempt to keep prices down, but rather was going to allow them to rise slowly and orderly, Price Administrator Prentiss Brown made the following comment in a radio address this week:

"On taking office I said in a statement to my staff:

"My policy will be that of the firm control of prices. I have no intention to permit prices to rise except in strict accord with the provisions of the Price Control Law." To this I added: "The price staff of the Office of Price Administration therefore will proceed with operations on the basis of a rigorous application of our standards to the end that prices are held with the utmost firmness."

Meyer Millner and Ben Teich; the Giant Tiger Beef Co., and Harry Levy, a wholesaler, all of Trenton, N. J. At Camden, N. J., John A. Schlörer, trading as A. Schlörer and Sons, and Robert L. Siris, operating as Siris Abattoirs, were held in \$1,000 bail on charges of selling meat above ceiling prices, failure to grade and file reports and exacting bonuses from dealers.

### Dealer-Leased Plant

In a suit filed at St. Louis, OPA has asked for an injunction restraining four Bettendorf food markets—Hampton Village Market, Bettendorf's Select Foods, Inc. and two John Bettendorf's Markets, Inc.—from violation of the restriction order in delivering meats to themselves from a slaughterhouse leased by the markets.

At last reports a ruling had been delayed in the injunction suits filed by OPA against four Stillwater, Minn., firms—the Hooley Meat Co., E. O. Johnson Meat Co., L. E. Hansen and Jack Novetzke.

At San Antonio, Tex., the Star Provision Co., S. M. Reves & Sons, Melton & Berry, T. W. Carlson, Mrs. M. Steuernagle and the Gravell Packing Co., agreed to a temporary entry of injunction against them in a case involving maximum prices. Attorneys said that they would request OPA to adjust ceiling prices pending trial of the suit.

Meat industry firms met in Scranton, Pa., recently to form the Northeastern Pennsylvania Meat Slaughterers' Association to combat black markets. I. E. Bernstein, proprietor, Lackawanna Beef Co., was named president.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!



## Canning Precautions

(Continued from page 13.)

If frozen meats or trimmings must be used, best practice indicates that the meat should be chopped without defrosting. If defrosting must be done because of lack of proper equipment, defrost just enough so that chopping can be done. Use defrosted meat while it still contains some frost.

Frozen meats should be thawed and chopped below 45 degs. F. when possible. If defrosting must be done above 45 degs. F. avoid periods longer than three hours. Meat items which have been defrosted should be handled promptly. Repeated freezing and thawing results in a loss of meat juices, causing a greater shrink in the final product. Furthermore, the liberated meat juices are favorable media for the multiplication of bacteria.

Precautions in the handling of meat to prevent bacterial growth by the use of clean equipment, good quality meat ingredients, and by working at low temperatures may be of no avail if we assume that the product is finally safe once it is stuffed into the can and hermetically sealed. Too often cans are allowed to stand for hours at temperatures above 50 degs. F. thus affording bacteria time to attack the meat. The processing from stuffing to retorting should be a continuous operation. The temperature of the meat should not exceed 45 degs. F. at any time. The canned product should in no case stand more than two hours before retorting.

The preceding refers chiefly to lunch-corn meats. When warm meats are stuffed into the can, it is imperative that retorting be carried out immediately after stuffing.

Good housekeeping is important in preventing spoilage or deterioration of meat or ingredients prior to processing. Mention has already been made of the role which equipment plays as a source of contamination of meats.

All equipment (tables, choppers, grinders, meat trucks, stuffers, etc.) should be thoroughly cleaned at least once a day. Meat particles and blood adhering to equipment should be removed by hosing with cold water. Any remaining meat particles and the grease film may be removed by hosing with hot water using scrub brushes and a suitable cleaning agent. At any rate, the clean-up job must be done carefully and thoroughly. The operator must be constantly on the watch for hidden pockets where meat or blood may escape the general clean-up and thus heavily contaminate the meat prior to processing. Excess water should be removed with a squeegee.

Boning and cutting boards should be changed frequently, cleaned, and freed of bacteria by steaming in a steam cabinet, by boiling in water, or immersion in hypochlorite solution after thorough cleansing. The application of heat by steaming or boiling is preferable to the use of hypochlorite.

Standard-sized cutting boards which



### KEEP EQUIPMENT CLEAN

Meat trucks, scoops, stuffers, closing machines and other equipment must be kept mechanically and bacteriologically clean. Cleanliness of workers is also vital.

fit into steam cabinets furnish an ideal method of handling this problem. Too much reliance should not be placed upon hypochlorite solution. Bacteria are present in great numbers inside the wood where hypochlorite is unable to reach them. Moreover, hypochlorite solution quickly loses its strength when applied to equipment which contains hidden organic matter.

Where hypochlorite solution is to be applied to other metal equipment, strict mechanical cleansing must be insisted upon. A film of grease on the equipment will prevent the hypochlorite in water solution from penetrating to the equipment surface. Thus bacteria remaining in the grease and meat particles will not be killed but ready to grow and impart contamination to fresh meat.

There remains the question of oiling metal equipment which has been thoroughly cleaned, in order to prevent rusting. Obviously, the use of hypochlorite solution should precede any application of oil. The hypochlorite should be rinsed off after 20 or 30 minutes. Excess water should be removed preferably with a squeegee. Clean rags rinsed in hypochlorite may be used under conditions where the squeegee will not operate.

Oil should be applied only to clean and dry equipment that will remain idle more than five hours. The oil should be applied with clean, freshly laundered rags. The person oiling the equipment should scrub his hands thoroughly before handling either the oil or the clean rags. The oil should be protected from bacteria contamination! No step in the clean-up may be more important than oiling the equipment. The danger here is that the value of the clean-up may be entirely lost by recontamination with contaminated oil and dirty rags.

## MPR 286 AMENDED

The Office of Price Administration this week issued Amendment 1 to Maximum Price Regulation 286, covering maximum prices for frankfurters and bologna sold to war procurement agencies of the United States. Text of the amendment follows:

All of Section 1364.811 following the words "December 19, 1942" is deleted; 1364.802 is amended as set forth below:

Section 1364.802 Maximum prices for certain sausage products sold to war procurement agencies of the United States government. The maximum prices on sales to war procurement agencies of certain sausage products produced in accordance with federal specifications, approved by the Federal Specifications Board, for use of agencies of the United States government shall be computed as provided in this section.

(a) How to determine the maximum prices. (1) The maximum price for product sold f.o.b. the point of production shall be the base price specified in paragraph (b) of this section plus the amount specified in paragraph (c) of this section for the zone in which the product is produced; plus the additions specified in paragraph (d) of this section where applicable.

(2) The maximum price for product sold on any other basis than f.o.b. the point of production shall be the base price specified in paragraph (b) of this section, plus the amount specified in paragraph (c) of this section for the zone in which the product is delivered into the physical possession of the buyer; plus the additions specified in paragraph (d) of this section, where applicable; Provided, That if the product is shipped by common carrier from an establishment of the seller located in the zone in which the buyer takes physical possession, the cost of such carriage may be added in lieu of the addition for local delivery provided in sub-paragraph (1) of paragraph (d).

#### (b) Base Prices

Product	Price per cwt.
Frankfurters, hog casings.....	\$26.25
Frankfurters, sheep casings.....	27.75
Frankfurters, skinless.....	28.25
Bologna.....	23.00

#### (c) Zone Differentials

Zone 1	\$2.25	Zone 6	\$ .75
Zone 2	1.25	Zone 7	1.00
Zone 3	.75	Zone 8	1.25
Zone 4	Base	Zone 9	1.50
Zone 5	.50	Zone 10	1.75

#### (d) Other Additions

(1) Local delivery. If the delivery of any of the products specified herein is made by a vehicle owned or operated by the seller, the seller may charge for such delivery an amount equivalent to the lowest commercial common carrier rate for such delivery. However, if there is no common carrier service to the buyer's destination, the seller may charge for delivery the actual cost of making the delivery; Provided, however, that such delivery charge shall in no event exceed:

\$0.25 per cwt. up to 25 miles
.50 per cwt. 25 miles to 150 miles
.75 per cwt. 151 miles to 300 miles

(2) Freezing. For freezing at the request of the buyer the seller may add \$.35 per cwt.

(3) Packaging for export shipment. For packing in an export container, U. S. government specifications, the seller may add \$.50 per cwt.

This amendment shall become effective February 16, 1943.

The manufacture of a good product begins with the use of good materials. This means high quality meats, spices and cereals. Prompt handling during every step in the process, from boning to retorting, while working at low temperatures (below 40 degs. F.) will tend to prevent spoilage by bacteria. Care in cleaning and maintaining equipment, and refraining from admixture of meats or ingredients of poor or of doubtful quality to good materials, will reduce the bacterial load.

A given heating process will be more effective when meat contains only a small number of bacteria. Also the safety margin will be greater and the loss from spoilage will be decreased. But what is most important a uniform high quality product will be a consistent result.



# MARKET SUMMARY

## DETAILED INFORMATION INDEX

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## Hogs and Pork

### HOGS

Chicago hog market this week: All weights and sows strong to 10c higher.

	Thurs.	Week ago
Chicago, top .....	\$15.60	\$15.60
4 day avg.....	15.45	15.40
Kan. City, top.....	15.00	15.30
Omaha, top .....	14.85	15.10
St. Louis, top.....	15.55	15.65
Corn Belt, top.....	14.85	15.00
Buffalo, top .....	16.65	16.50
Pittsburgh, top .....	16.50	16.50

Receipts—20 markets	
4 days .....	379,000 399,000

Slaughter—	
27 points* .....	751,850 818,050
Cut-out .....	180- 220- 240-
results .....	220 lb. 240 lb. 270 lb.
This week ..	-2.33 -2.45 -2.85
Last week ..	-2.23 -2.36 -2.75

### PORK

Chicago carlot pork:

Green hams,	
all wts. ....	24 @24½ 24 @24¾
Loins, all wts. ....	23 @25½ 23 @25¾
Bellies, all wts. ....	15¾ 15¾
Picnics,	
all wts. ....	22½ 22½
Reg. trim'ngs. ....	20½ 20½

New York:	
Loins, all wts. ....	25½ @28¾ 25½ @28¾
Butts, all wts. ....	30 @30¾ 30 @30¾

Boston:	
Loins, all wts. ....	25½ @28¾ 25½ @28¾

Philadelphia:	
Loins, all wts. ....	25½ @28¾ 25½ @28¾
Lard—Cash .....	13.80b 13.80b
Loose .....	12.80b 12.80b
Leaf .....	12.40b 12.40b

\*Week ended February 12.

## Cattle and Beef

### CATTLE

Chicago cattle market this week: Most steers and yearlings 10@25c higher. Cannerns and cutters were 25c higher.

	Thurs.	Week ago
Chicago steer, top...	\$16.90	\$16.80
4 day avg.....	15.45	15.30
Kan. City, top.....	15.50	15.75
Omaha, top .....	16.00	16.25
St. Louis, top.....	15.50	15.50
St. Joseph, top.....	15.75	16.70
Bologna bull, top....	14.25	14.35
Cutter cow, top.....	10.25	9.75
Canner cow, top.....	9.00	8.75

Receipts—20 markets	
4 days .....	199,000 193,000
Slaughter—	
27 points* .....	141,567 146,869

### BEEF

Steer carcass, good	
700-800 lbs.	
Chicago ..	\$19.00@20.50 \$19.00@20.50
Boston ...	20.00@22.00 20.00@22.00
Phila. ....	20.00@22.00 20.00@22.00
New York. ....	20.00@22.50 20.00@22.50

Dr. cannerns, Northern	
350 lbs. up. ....	14¾ 14¾
Cutters,	
400@450 lbs. ....	14¾ 14¾
Cutters,	
450 lbs. up. ....	14¾ 14¾
Bologna bulls,	
all wts. ....	15% 15%

\*Week ended February 12.  
Chicago prices used in compilations unless otherwise specified.

### STORAGE STOCKS

February 1 (000 lbs.)

Pork .....	591,385
Lard .....	105,636
All meats .....	803,496

## By-Products

### HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows .....	.15½	.15½
Kipskins .....	.20	.20
Calfskins .....	.25¾	.25¾
Shearlings .....	2.15	2.15

### TALLOW, GREASES, ETC.

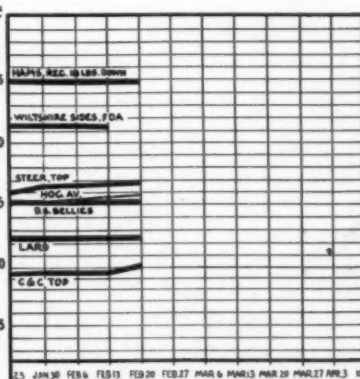
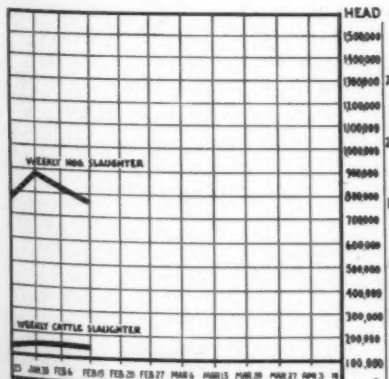
New York tallow firm.	
Extra .....	8.62½ 8.62½
Chicago tallow firm.	
Prime .....	8.62½ 8.62½
Chicago greases unchanged.	
A-White .....	8.75 8.75
New York greases firm.	
A-White .....	8.75 8.75
Chicago by-products:	
Cracklings .....	1.21 1.21
Tankage, unit ammo. ....	5.53 5.53
Blood .....	5.38 5.38
Digester tankage	
60% .....	71.04 71.04
Cottonseed oil,	
Valley .....	.12% n. .12% n

### BUSINESS INDICATORS

Wholesale Prices (1926=100)

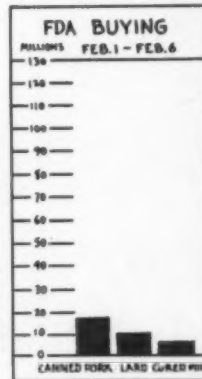
	Feb. 6 1943	Feb. 7 1942
All commodities .....	101.8	95.7
Food .....	105.0	93.7

	Nov. 1942	Nov. 1941
Prices (1930=100) .....		
Farm Products .....	110.5	90.6



### PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.





# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

	Week ended Feb. 18, 1943 per lb.
Steer, hfr., choice, all wts.	22
Steer, hfr., good, all wts.	22
Steer, hfr., comm., all wts.	20
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	20
Cow, utility, all wts.	18
Hindquarters, choice	20 1/2
Forequarters, choice	20
Cow hindquarters, good and comm.	22 1/2
Cow forequarters, good and comm.	18

#### †BEEF CUTS

Steer, hfr., short loins, choice.	42 1/2
Steer, hfr., short loins, good.	38 1/2
Steer, hfr., short loins, comm.	36 1/2
Steer, hfr., short loins, utility.	31 1/2
Cow, short loins, good and comm.	36
Cow, short loins, utility.	31 1/2
Steer, heifer round, choice.	25 1/2
Steer, heifer round, good.	23 1/2
Steer, heifer round, comm.	21 1/2
Steer, heifer round, utility.	18 1/2
Steer, hfr., loin, choice.	35 1/2
Steer, hfr., loin, good.	33 1/2
Steer, hfr., loin, comm.	30
Cow loin, good and comm.	26 1/2
Cow loin, utility.	26 1/2
Cow round, good and comm.	21 1/2
Cow round, utility.	18 1/2
Steer, heifer rib, choice.	28 1/2
Steer, heifer rib, good.	26 1/2
Steer, heifer rib, comm.	25
Steer, heifer rib, utility.	22 1/2
Cow rib, good and comm.	23
Cow rib, utility.	22 1/2
Steer, hfr., sirloin, choice.	30 1/2
Steer, hfr., sirloin, good.	28 1/2
Steer, hfr., sirloin, comm.	25 1/2
Steer, heifer, sirloin, utility.	22 1/2
Cow sirloin, good and comm.	25 1/2
Cow sirloin, utility.	22 1/2
Steer, hfr., flank steak, all grades.	25
Cow flank steak, all grades.	25
Steer, hfr., reg. chuck, choice.	21 1/2
Steer, hfr., reg. chuck, good.	21 1/2
Steer, hfr., reg. chuck, comm.	19 1/2
Steer, hfr., reg. chuck, utility.	17 1/2
Cow reg. chuck, good and comm.	19 1/2
Cow reg. chuck, utility.	17 1/2
Steer, hfr., c.c. chuck, choice.	19 1/2
Steer, hfr., c.c. chuck, good.	19 1/2
Steer, hfr., c.c. chuck, comm.	18 1/2
Steer, hfr., c.c. chuck, utility.	15 1/2
Cow, c.c. chuck, good and comm.	18 1/2
Cow, c.c. chuck, utility.	16 1/2
Steer, hfr., forehand, all grades.	11
Cow forehand, all grades.	11
Steer, heifer brisket, choice.	17
Steer, heifer brisket, good.	15
Steer, heifer brisket, comm.	15
Steer, heifer brisket, utility.	14
Cow brisket, good and comm.	15
Cow brisket, utility.	14
Steer, heifer back, choice.	20 1/2
Steer, heifer back, good.	22 1/2
Steer, heifer back, comm.	21 1/2
Steer, heifer back, utility.	19
Cow back, utility.	19
Cow back, good and comm.	21 1/2
Steer, hfr. arm chuck, choice.	20 1/2
Steer, hfr. arm chuck, good.	19 1/2
Steer, hfr. arm chuck, comm.	18 1/2
Steer, hfr. arm chuck, utility.	16 1/2
Cow arm chuck, good and comm.	18 1/2
Cow arm chuck, utility.	16 1/2
Steer, hfr. short plate, good and choice.	12 1/2
Steer, hfr. short plate, comm. and utility.	11 1/2
Cow short plate, good and comm.	11 1/2
Cow short plate, utility.	11 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

#### Beef Products

Brains	12
Hearts	18
Tongues	18
Sweetbreads	28 1/2
Ox-tails	14
Fresh tripe, plain	18
Fresh tripe, H. C.	18
Livers	28 @ 32 1/2
Kidneys	9 @ 10

#### Veal

Choice carcass	22 1/2
Good carcass	20
Choice saddles	27 1/2
Good racks	15 1/2
Medium racks	16

#### Veal Products

Brains, each	16
Calf livers	50
Sweetbreads	43

#### \*\*Lamb

Choice lambs	27 1/2
Good lambs	26
Choice hindquarter	31 1/2
Good hindquarter	29 1/2
Choice fores	23 1/2
Good fores	22 1/2
Lamb fries	20
Lamb tongues	15

#### \*\*Mutton

Choice sheep	14 1/2
Good sheep	13 1/2
Choice saddles	18 1/2
Good saddles	16 1/2
Choice fores	11 1/2
Good fores	10 1/2
Mutton legs, choice.	20 1/2
Mutton loins, choice.	16 1/2
Sheep tongues	11

\*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	27
Picnics	24
Tenderloins	36 1/2
Skinless shoulders	26
Spareribs, under 5 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	29
Boneless butts, cellar trim, 2 1/4.	34
Hocks	16
Tails	12
Neck bones	8
Pigs' feet	4 1/2
Kidneys, per lb.	11
Livers	17 1/2
Brains	13
Ears	8
Snouts	11
Heads	9 1/2
Chitterlings	11

#### \*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	29 1/2
Standard skinned hams, 14/16 lbs., parchment paper	31 1/2
Picnics, 4/8 lbs., short shank, wrapped	28 1/2
Fancy bacon, 6/8 lbs., wrapped	26 1/2
Standard bacon, 6/8 lbs., wrapped	25 1/2
No. 1 beef steaks, smoked	50 @ 53
Insoles, 8/12 lbs.	47 1/2 @ 49
Outsides, 5/9 lbs.	48 1/2
Knuckles, 5/9 lbs.	48 1/2
Cooked hams, choice, skin on, fattened, 8/10 lbs.	48 1/2
Cooked hams, choice, skinless, fattened, 8/10 lbs.	50
Cooked picnics, skin on, fattened, bone in.	30 1/2
Cooked picnics, skinned, fattened, bone in.	33 1/2

#### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$24.50
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	29.00
Pocket honeycomb tripe, 200-lb. bbl.	32.50

#### \*BARRLED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$24.50
80-100 pieces	24.25
100-125 pieces	24.00
Clear plate pork, 25-35 pieces.	24.75
Bean pork	23.50
Brisket pork	36.75
Plate beef	14 1/2
Extra plate beef.	32.50

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	20 1/2
Special lean pork trimmings 85%	31 1/2
Extra lean pork trimmings 95%	33 1/2
Pork cheek meat (trimmed)	20 @ 21
Pork hearts	13 1/2 @ 14 1/2
Pork livers	13 @ 15
Boneless bull meat (heavy)	21 1/2
Boneless chucks	21 1/2
Shank meat	19 1/2
Beef trimmings	18 1/2
Dressed canners	31 1/2
Dressed cutter cows	14 1/2
Dressed bologna bulls	15 1/2
Tongues, No. 1 canner trim.	15 @ 17

#### DRY SAUSAGE

Cervelat, choice, in hog bungs.	58
Thuringer	30
Farmer	40
Holsteiner	40
B. C. salami, choice.	53
Milano, salami, choice, in hog bungs.	
B. C. salami, new condition.	31
Frisses, choice, in hog middles.	
Genoa style salami, choice.	
Pepperoni	49 1/2
Mortadella, new condition.	27
Cappicola (cooked)	50
Italian style hams.	42

#### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.	37 1/2
Country style sausage, fresh in link.	25 1/2
Country style sausage, fresh in link.	26 1/2
Country style sausage, smoked.	31
Frankfurters, in sheep casings.	31
Frankfurters, in hog casings.	31
Skinless frankfurters	30
Bologna in beef middles, choice.	25 1/2
Bologna in beef middles, choice.	25 1/2
Liver sausage in beef rounds.	21 1/2
Liver sausage in hog bungs.	23 1/2
Smoked liver sausage in hog bungs.	21
Head cheese	26
New England luncheon specialty	26
Mixed luncheon specialty, choice.	27 1/2
Tongue and blood.	27
Blood sausage	24
Souse	19 1/2
Polish sausage	33 1/2

#### CURING MATERIALS

Nitrite of soda (Chgo. w'base. stock):	Cwt.
In 400-lb. bbls. delivered.	\$ 8 7/8
Saltpeper, less than ton lota, f.o.b. N. Y.	
Dbl. refined granulated.	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rid. gran. nitrate of soda.	unquoted
Pure rid. powdered nitrate of soda.	unquoted
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars.	5.30
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.	3.71
Standard gran., f.o.b. refiners (2%)	5.43
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, L.A., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags.	4.75

#### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	16 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	28 @ 30
Export rounds, wide, over 1 1/2 in.	38 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	25 @ 30
Export rounds, narrow, 1 1/2 in. under 25	6 1/2
No. 1 weasands	.05 @ .06
No. 2 weasands	.03 @ .05
No. 1 bungs.	.15 @ .18
No. 2 bungs.	.11 @ .12
Middles, select, 1 1/2 @ 2 1/4 in.	46 @ 45
Middles, select, 2 1/2 @ 3 1/4 in.	45 @ 44
Middles, select, extra, 2 1/2 @ 3 1/4 in.	70 @ 85
Middles, select, extra, 2 1/2 in. & up, 1.15 @ 1.25	
Dried or salted bladders, per piece:	
12-15 in. wide, flat.	7 1/2 @ 9
10-12 in. wide, flat.	6 1/2 @ 7
8-10 in. wide, flat.	5 1/2 @ 6 1/2
6-8 in. wide, flat.	4 1/2 @ 5 1/2
Hog casings:	
Extra narrow, 29 mm. & dn.	2.40 @ 2.45
Narrow mediums, 29 @ 32 mm.	2.35 @ 2.40
Medium, 32 @ 35 mm.	2.00 @ 2.10
English, medium, 35 @ 38 mm.	1.70 @ 1.75
Wide, 38 @ 43 mm.	1.55 @ 1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	22 @ 25
Large prime bungs	17 @ 21
Medium prime bungs	11 @ 15 1/2
Small prime bungs	8 @ 10
Middles, per set.	20 @ 31

#### SPICES

(Basis Chicago, original bbls., bags or halves.)

	Whole	Ground
Allspice, prime	87 1/2	40
Resified	35 1/2	43
Chili pepper		41
Cayenne		41
Cloves, Amboy	40	43
Zanzibar	24 1/2	28
Ginger, African	50	27
Mace, Fancy Banda	1.10	1.15
East Indies	85	1.10
East & West Indies Blend		34
Mustard flour, fancy.		22
No. 1		22
Nutmeg, fancy Banda	67	75
East Indies	58	58
East & West Indies Blend		61
Paprika, Spanish		61
Pepper Cayenne		85
Red No. 1		82
Black Malabar	11	10
Black Lampung	13 1/2	19
Pepper, white Singapore	15	19 1/2
Munkot	10	13
Packers		13

#### SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.45
Coriander seed	19	23
Coriander Morocco bleached	19	23
Coriander Morocco natural No. 1.	15 1/2	17
Mustard seed, fancy yellow.	25	11
American	12	12
Marjoram, Chilean	6	6
Oregano	13	13

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

# PROVISIONS

The National Provisioner  
Daily Market Service

# MARKET PRICES

New York

## CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS  
THURSDAY, FEBRUARY 18, 1943

### REGULAR HAMS

	Fresh or Frozen	S.P.
5-10	24%	24%
10-12	24%	24%
12-14	24%	24%
14-16	24	24

### BOILING HAMS

	Fresh or Frozen	S.P.
10-12	24	24
12-14	23	23
14-16	23	23

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26%	26%
12-14	26%	26%
14-16	26	26
16-18	26	26
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
26-28	25	25
28-30	25	25
30-32	25	25

### PICKNICS

	Fresh or Frozen	S.P.
4-6	22 1/2	22 1/2
6-8	22 1/2	22 1/2
8-10	22 1/2	22 1/2
10-12	22 1/2	22 1/2
12-14	22 1/2	22 1/2

Short shank 1/2 c over.

### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	19%	19%
8-10	18%	18%
10-12	18%	18%
12-14	17 1/2	17 1/2
14-16	17 1/2	17 1/2
16-18	16%	17%

### GREEN AMERICAN BELLIES

18-20	15%
20-22	15%

### D. S. BELLIES

	Clear	Rib
18-20	15%	15%
20-22	15%	15%
22-24	15%	15%
24-26	15%	15%
26-28	15%	15%
28-30	15%	15%
30-32	15%	15%
32-34	15%	15%
34-36	15%	15%

### D. S. FAT BACKS

6-8	11
8-10	11
10-12	11
12-14	11 1/2
14-16	11 1/2
16-18	12
18-20	12
20-22	12

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11 1/2	11 1/2
Clear plates	10%	10%
Jowl butts	10%	10%
Square jowls	12	13

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942 and amendment No. 1 to MPR 148, effective Jan. 19, 1943.

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Feb. 13	13.80b	12.80b	12.40b
Monday, Feb. 15	13.80b	12.80b	12.40b
Tuesday, Feb. 16	13.80b	12.80b	12.40b
Wednesday, Feb. 17	13.80b	12.80b	12.40b
Thursday, Feb. 18	13.80b	12.80b	12.40b
Friday, Feb. 19	13.80b	12.80b	12.40b

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle rend, tierces, f.o.b. Chicago	14.95
Leaf, kettle rend, tierces, f.o.b. Chicago	14.95
Neutral, tierces, f.o.b. Chicago	15.35
Shortening, tierces, c.a.f.	16.50

## DRESSED BEEF CARCASSES

### 'City Dressed

Steer, heifer, choice	24
Steer, heifer, good	23
Steer, heifer, comm.	21
Steer, heifer, utility	19
Cow, good and comm.	21

The above quotations do not include charges for koshering.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice	20%
Steer, heifer, triangle, good	20%
Steer, heifer, triangle, comm.	19%
Steer, heifer, triangle, utility	18
Steer, hfr., reg. chuck, choice	24%
Steer, hfr., reg. chuck, good	23%
Steer, hfr., reg. chuck, comm.	22%
Steer, hfr., reg. chuck, utility	20%

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice	29%
Steer, heifer, rib, good	28%
Steer, heifer, rib, comm.	26
Steer, heifer, rib, utility	23 1/2
Steer, heifer, loin, choice	39%
Steer, hfr., loin, good	34 1/2
Steer, hfr., loin, comm.	31
Steer, hfr., loin, utility	27 1/2

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

### \*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down	27 1/2
Shoulders, regular	24 1/2
Butts, regular, 4/8 lbs.	24 1/2
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned fresh, under 14 lbs.	26 1/2
Picnics, fresh, bone in	24 1/2
Pork trimmings, extra lean	35 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	17

### City

Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	36
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned, under 14 lbs.	26 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	35 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	18 1/2
Boston butts, 4/8 lbs.	32

### \*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	47%
Cooked hams, skinless, fattened, 8 lbs. down	50%

## RECORD LOSSES SHOWN IN HOG CUT-OUT RESULTS

(Chicago costs and prices, first four days of week.)

A sharp reduction in hog receipts during the week, coupled with continued broad local and eastern demand, sent hog prices to new high levels and at the same time resulted in record losses in the hog cut-out test.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams . . . . .	14.10	24.0	\$3.38	14.10	23.7	\$3.34	13.80	23.0	\$3.17
Picnics . . . . .	5.70	22.2	1.27	5.60	22.2	1.24	5.50	22.2	1.22
Boston butts . . . . .	4.00	26.5	1.06	4.10	26.5	1.09	4.00	26.5	1.02
Loins (blade in) . . . . .	9.90	24.5	2.41	9.80	24.0	2.21	9.70	22.0	2.13
Bellies, D. S. . . . .	11.60	18.6	2.05	9.80	18.5	1.81	7.90	16.7	1.32
. . . . .	. . .	. . .	. . .	2.00	14.3	.29	4.00	14.3	.37
Fat backs . . . . .	1.00	10.0	.10	3.00	10.0	.30	4.20	10.5	.44
Plates and jowls . . . . .	2.60	11.0	.29	2.80	11.0	.31	3.30	11.0	.36
Raw leaf . . . . .	2.20	12.0	.26	2.20	12.0	.26	2.10	12.0	.25
P. S. lard, rend. wt. . . . .	12.40	12.8	1.59	11.40	12.8	1.46	10.60	12.8	1.35
Spareribs . . . . .	1.60	16.5	.26	1.60	14.0	.22	1.60	12.5	.20
Trimming . . . . .	3.60	20.2	.61	2.80	20.2	.57	2.80	20.2	.57
Feet, tails, neckbones . . . . .	2.00	. .	.15	2.00	. .	.14	2.00	. .	.14
Offal and miscellaneous . . . . .	. .	. .	.54	. .	. .	.54	. .	. .	.54
TOTAL YIELD AND VALUE	69.50	. .	\$13.97	71.00	. .	\$13.78	71.50	. .	\$13.29
Cost of hogs per cwt. . . . .	. .	\$15.54	. .	. .	\$15.57	. .	. .	\$15.54	. .
Condemnation loss . . . . .	. .	.08	. .	. .	.08	. .	. .	.08	. .
Handling and overhead . . . . .	. .	.08	. .	. .	.08	. .	. .	.08	. .
TOTAL COST PER CWT.	. .	. .	. .	. .	. .	. .	. .	. .	. .
ALIVE . . . . .	. .	\$16.30	. .	. .	\$16.23	. .	. .	\$16.14	. .
TOTAL VALUE . . . . .	. .	13.97	. .	. .	13.78	. .	. .	13.29	. .
Loss per cwt. . . . .	. .	\$ 2.33	. .	. .	\$ 2.45	. .	. .	\$ 2.85	. .
Loss last week . . . . .	. .	2.23	. .	. .	2.36	. .	. .	2.75	. .

## \*SMOKED MEATS

Regular hams, under 14 lbs.	31%
Regular hams, 14/18 lbs.	30%
Regular hams, over 18 lbs.	29%
Skinned hams, under 14 lbs.	33%
Skinned hams, 14/18 lbs.	32%
Skinned hams, over 18 lbs.	31%
Picnics, bone in	29%
Bacon, western, 8/12 lbs.	29%
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27 @23
Beef tongue, heavy	25 @30

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

## DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	
Feb. 17, 61 lbs. down	\$23.17
81 to 99 lbs.	22.75
100 to 119 lbs.	22.59
120 to 136 lbs.	22.54

## DRESSED VEAL

Good	22%
Medium	20
Common	18 1/2

## \*\*DRESSED SHEEP AND LAMBS

Lamb, choice	2935
Lamb, good	2785
Lamb, commercial	2585
Mutton, good, s.	1680
Mutton, comm., m.	1585

\*\*Quotations are for none 9, and include 10c for stockinette, 25c for delivery, plus \$1 per cwt. for koshering.

## FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	16
Fresh steer tongues, l.c. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	60
Beef kidneys, per lb.	15
Mutton kidneys, each	5
Lamb fries, per lb.	30
Livers, beef, per lb.	18
Ox-tails, per lb.	18

## GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/2	9 1/2-11 1/2	11 1/2-13 1/2	13 1/2-15 1/2	15 1/2-17 1/2
Prime No. 1 veals	23	28	3.30	3.55	3.80	4.05
Prime No. 2 veals	21	26	3.00	3.25	3.50	3.75
Buttermilk No. 1	18	23	2.80	3.05	3.30	3.55
Buttermilk No. 2	17	22	2.65	2.90	3.15	3.40
Brandt grubby	12	17	1.85	2.10	2.35	2.60
Number 3	12	17	1.85	2.10	2.35	2.60

## BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

# Trading Very Limited in Tallow and Grease Market

NEW YORK, FEBRUARY 17, 1943

**TALLOW.**—The amount of business reported from the tallow market is extremely light and there is no hope of any increase. Regular buyers are having a hard time filling their needs and some are unable to get enough product from week to week to meet more than half their requirements. Cattle slaughter is extremely light in the East and most of the tallow now produced is applied on standing orders. However, packers are reluctant to take on any commitments for fear they cannot fulfill the orders. Therefore, most product is moved as produced and no orders are held. It was reported that some fancy moved this week at 8½c and choice at 8¼c. Quiet sales were all at full maximum levels.

**STEARINE.**—The lack of offerings holds this market on a nominal basis. Demand is good and generally greater than offerings so that all product goes at full ceiling prices.

**NEATSFOOT OIL.**—Only a small amount of neatsfoot oil is being offered now and sales are at full ceiling prices. Production here has dropped off because of the light slaughter of livestock. Pure is quoted at 17¼c; No. 1, 15¼c, and extra at 14c.

**OLEO OIL.**—Nominal best describes this market. Practically no sizable offerings are made and buyers are content to take the small amount offered each week. However, far more could be sold if it were offered.

**GREASE.**—Trading in the grease market is very light and about the smallest it has been in recent years. Hog kill is gradually dropping off and grease offerings have become correspondingly light. Full ceiling prices rule for all offerings, with packers finding far more buyers than they have product to offer. Packers were somewhat reluctant to make offerings as they held some grease for their own uses.

CHICAGO, FEBRUARY 18, 1943

**TALLOW.**—The Chicago market for all offerings of tallow is firm and well sold up. An occasional tank of most every grade is offered and readily salable at full ceiling prices, f.o.b. most any shipping point. A few sales have been reported far out of the usual territory as buyers try desperately to fill orders. Some preference is shown to certain buyers and some of the smaller buyers have been unable to get any product for several weeks now. They report that plant operations have dropped to a minimum and will remain so until offerings increase. Sales reported this week included several tanks of special at 8½c. A fair volume of choice moved at 8¼c and the unreported sales were said to be all at full maximum levels, f.o.b. shipping point.

**STEARINE.**—Most offerings here are in small lots. Buyers are willing to take anything offered and the market holds a very strong tone. The few sales reported are at the full ceiling of 10.61c.

**NEATSFOOT OIL.**—Market unchanged. Quotations were: Pure, 18½c, and cold test, 26c.

**GREASE OIL.**—Quotations were as follows: No. 1, 14c; No. 2, 13½c; extra, 14½c; extra No. 1, 14¼c; extra winter strained, 14¼c; prime burning, 15¼c; prime inedible, 15c and special No. 1, 13¼c; acidless tallow oil is quoted at 13¼c.

**GREASES.**—There is no improvement in this market. Offerings are far short of needs and the market is very firm. Buyers are continually on the watch for anything that might be offered and place full ceiling bids on any grade of product. Some of the smaller buyers are having little success getting product and even some of the larger buyers are unable to fill their orders from week to week. Production is said to be very light due to the continued smaller than usual hog supplies.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Feb. 18.)

Manufacturers of fertilizers are continuing to find difficulty in securing the necessary materials used in the mixing of their product. As a result of the shortage of supplies there was little change in quotations with most items quoted at ceiling levels.

### Blood

	Unit Ammonia
Unground, loose .....	\$5.35*

### Digester Feed Tankage Materials

Unground, per unit ammonia .....	\$5.53*
Liquid stick, tank cars .....	2.50

### Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk .....	\$71.04*
55% digester tankage, bulk .....	65.62*
50% digester tankage, bulk .....	60.29*
50% meat and bone scraps, bulk .....	68.99*
†Blood-meal .....	87.30*
Special steam bone-meal .....	50.00@53.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50 .....	\$35.00@36.00
Steam, ground, 2 & 20 .....	35.00@36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground .....	
10@11% ammonia .....	\$ 3.85@ 4.00
Bone tankage, unground, per ton .....	30.00@31.00
Hoof meal .....	4.25@ 4.35

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground .....	
45 to 52% protein (low test) .....	\$1.21*
57 to 62% protein (high test) .....	1.21*

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$1.00*
Hide trimmings (limed) .....	.30*
Sinews and pizzles (green, salted) .....	1.90*

	Per ton
Cattle jaws, skulls and knuckles .....	\$40.00@42.00
Pig skin scraps and trim, per lb. ....	7¼¢ 7½¢

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy .....	\$65.00@75.00
light .....	65.00
Flat shins, heavy .....	60.00@65.00
light .....	60.00
Blades, buttocks, shoulders & thighs ..	57.50@60.00
Hoofs, white .....	55.00@57.50
Hoofs, house run, assorted .....	57.50
Junk bones .....	31.00@32.00

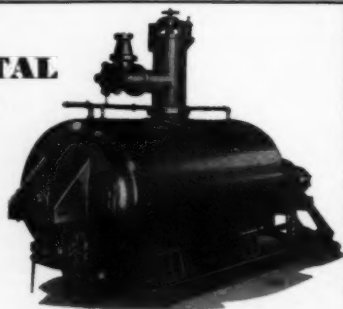
### Animal Hair

Winter coll dried, per ton .....	\$ 60.00
Summer coll dried, per ton .....	52.50
Winter processed, black, lb. ....	nominal
Winter processed, gray, lb. ....	8
Cattle switches .....	4 @ 4½

†Based on 15 units of ammonia.

## FRENCH HORIZONTAL MELTERS

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Sturdily  
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Efficiently.



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## CORRECT USE OF SALT WILL HELP YOUR PRODUCT!

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-1.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



## MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during December, 1942, compared with a year earlier:

	Dec. 1942, lbs.	Dec. 1941, lbs.
Butter flavor	344	68
Butter culture	624	
Coconut oil		3,971,913
Corn oil	137,985	70,357
Cottonseed oil	20,907,198	14,101,324
Cottonseed stearine	41,760	
Derivative of glycerine	73,866	75,545
Diacyl	62	151
Emulsol		829
Leucithin	31,218	22,017
Milk	7,171,278	6,156,954
Monostearine	9,126	17,236
Neutral lard	664,303	986,330
Oil oil	1,178,022	2,082,305
Oil stearine	262,032	234,560
Oil stock	251,705	351,451
Palm flakes		19,817
Palm oil		515,845
Palm kernel oil		136,685
Peanut oil	22,005	294,743
Salt	1,340,197	1,170,707
Soda (benzoate of)	20,525	14,576
Soya bean oil	10,233,769	5,183,526
Sunflower oil	62,513	
Tallow	7,223	8,271
Vitamin concentrate		
Total	42,456,918	35,335,210

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	4.95
Unground fish scrap, dried, 11½% ammonia	
16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10%	
B. P. L., c.i.f. spot	55.00
March shipment (acidulated), 7% ammonia, 3%	55.00
Fish scrap (acidulated), 7% ammonia, 3%	
A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia	
10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.10

### Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$39.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	10.10

### Dry Rendered Tankage

50/55% protein, unground	\$1.09
60% protein, unground	1.00

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# Cotton Oil Futures Market Remains in the Doldrums

THERE was very little action on the New York cottonseed market during the past week. Offerings continue very light but the demand is broad, with ceiling prices prevailing on all bids. The Bureau of Census figures for December revealed that consumption of crude cottonseed oil was slightly higher than in November. Reports are prevalent that the government is sending letters to refiners asking for information as to their production, quotas and capacity. Some in the trade think this procedure may be for the purpose of controlling the flow of oils; others believe that it is a forerunner to a rationing of fats and oils scheduled for next spring, and some think that preliminary work on such a program will get under way in the near future.

On the Hull, England, cottonseed oil market, spot refined was quoted at 49s per cwt. and crude, 39s 7½d per cwt. The shortening market continued unchanged with standard quoted at 16½c while hydrogenated was carried at 17½c in ten-drum lots.

SOYBEAN OIL.—Offerings of soybean oil continue light in face of the broad demand and ceiling prices continue to be the rule. Recent reports indicate that the crude soybean oil supply is not as bad as many members of the trade had thought. However, the situation has not shown any signs of loosening up. The December consumption of

crude soybean oil showed a gain over the November figure.

PEANUT OIL.—Only a very limited offering of peanut oil was made this week and prices were firm at ceiling levels in all localities. Consumption during December fell slightly below the November level, according to Bureau of Census reports, while stocks rose only moderately.

OLIVE OIL.—There is much confusion in the trade in New York concerning the interpretation of Amendment 23 to RPS 53. As a result, Washington has been asked to clarify rulings on olive oil; this clarification is expected in short order.

PALM OIL.—Quotations are nominal and at ceiling levels. The amount of oil being offered is almost too light to test the list of quotations.

COTTONSEED OIL.—Southeast crude was quoted Friday at 12½¢ at 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

### MONDAY, FEBRUARY 15, 1943

	—Range—		
	Sales	High	Low
February	..	..	13.95 13.95
March	..	..	14.10 13.97
April	..	..	14.20 14.20
May	..	..	14.45 14.45
July	..	..	14.45 14.45
No sales.			

### TUESDAY, FEBRUARY 16, 1943

March	..	..	14.10 13.97
April	..	..	14.20 14.20
May	..	..	14.45 14.45
July	..	..	14.45 14.45
No sales.			

### WEDNESDAY, FEBRUARY 17, 1943

March	..	..	14.10 13.97
April	..	..	14.20 14.20
May	..	..	14.45 14.45
July	..	..	14.45 14.45
No sales.			

### THURSDAY, FEBRUARY 18, 1943

March	..	..	14.10 13.97
April	..	..	14.20 14.20
May	..	..	14.45 14.45
July	..	..	14.45 14.45
No sales.			

(See late markets on page 35.)

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable	19
White animal fat	17½
Water churned pastry	17½
Milk churned pastry	18½
Vegetable type	

## VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b.	
Valley points, prompt	12½
White deodorized, bbls., f.o.b. Chgo.	16½
Yellow, deodorized	16½
Soap stock, 50% f.f.a., f.o.b. consuming	11½
Soybean oil, in tanks, f.o.b. mills	11½
Corn oil, in tanks, f.o.b. mills	12½



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# HIDES AND SKINS

**Sizable secondary movement of packer hides going into Feb. kill, in attempt to clear unfilled permits—Outside markets quiet—Scattered country trade continues.**

## Chicago

**HIDES.**—There was a fairly sizable movement of packer hides this week, in an attempt to clean up the unfilled WPB permits still outstanding which called for packer descriptions. All the local packers participated in the movement, which occurred at mid-week after a quiet period extending over two weeks. The volume of business was not disclosed but estimates in the trade ran up to around 50,000 hides. Packers had moved their Jan. hides in the trading two weeks back, selling everything except unclosed packs, and all packer stock sold at that time is reported to have gone to belting, specialty and sole leather tanners. The unfilled permits at that time were said to total 75,000 or more hides, while packers' stock sheets showed quite a few hides in unclosed packs. There was considerable pressure this week to fill out the unexpired permits and packers are understood to have gone well into early Feb. production to do so. Federally inspected packer slaughter is normally light during Feb., so it is probable that this process will be repeated when Feb. permits are released, with a secondary movement of hides later going into Mar. slaughter.

There are still a number of unfilled permits in the market, with attempts being made to fill these outside. However, the outside packers, and also the outside small packers were well sold up during the earlier trading. The New York packers are also closely sold up at ceiling prices. Trading last week cleared the Pacific Coast market to end of Jan., at their ceiling of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points.

Scattered activity is still reported in the country market, trading being confined to the movement of all-weights at the ceiling of 14¢ flat, untrimmed, or 15¢

flat, trimmed, f.o.b. shipping point; the demand from upper leather tanners precludes the possibility of any easing of the country hide market, despite the increased collection of countries occasioned by the current heavy farm slaughter and black market operations.

Total of all cattle and calves on farms on Jan. 1, 1943, reached a new record at 78,170,000 head, this figure including 26,946,000 cows and heifers two years and over kept for milk; total on Jan. 1, 1942, was 75,162,000 head, including 26,398,000 cows and heifers kept for milk. Complete details are published elsewhere in this issue.

Revised shoe production figures for the past year show 1942 production of 483,869,548 pairs, a decrease of three per cent from the 1941 total of 498,381,625 pairs.

Federally inspected slaughter at 27 selected centers for first two weeks of Feb. shows a decrease of 10.6 per cent for cattle, and a decrease of 21 per cent for calves, as compared with the corresponding two weeks a year ago.

**FOREIGN WET SALTED HIDES.**—Action has been lacking so far this week in the South American market. There was a little trading at the week-end, involving 2,000 Nacional extremes at 18¢, 5,000 LaPlata reject heavy steers at 100 pesos, 2,000 Montevideo light steers and 750 other LaPlata light steers, all at unchanged prices.

**CALF AND KIPSKINS.**—The activity previous week cleared Jan. production of packer calfskins at the ceiling prices, 27¢ for heavies and 23½¢ for lights; prospects are that Feb. production will be light.

City calfskins were also cleaned up earlier at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., outside cities going at the same levels; country calfskins sold at 16¢ for 10 lb. and down and 18¢ for 10/15 lb.

Packers also cleared their Jan. kipskins previous week, at 20¢ for 15-30 lb. natives and 17½¢ for brands, the maximum prices.

City kipskins were cleaned up at that time at 18¢ for 15-30 lb. natives and 17¢ for brands, outside cities selling at same levels; straight country kips moved at 16¢, flat.

Packers sold Jan. regular slunks last week at \$1.10, flat; hairless are quotable at 55¢, flat, last paid.

**HORSEHIDES.**—Production of horsehides is seasonally about normal, with a steady demand at individual ceiling prices. City renderers, with manes and tails on, usually move at \$7.50@7.75, selected, f.o.b. nearby sections; trimmed renderers \$7.10@7.25, del'd Chgo.; mixed city and country lots are quotable \$6.50@6.60, Chgo.

**SHEEPSKINS.**—Production of packer shearlings is sharply lower now than a few weeks back; shearing at feeding stations has lightened, due to labor difficulties in spots. However, two cars moved this week at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's 40¢; steady demand this basis. Pickled skins continue quoted in a general way around \$7.50 per doz. packer production; there is a steady movement at individual ceilings by grades, but production now runs more to the lower grades. Packer wool pelts are quoted \$3.65@3.75 per cwt. live-weight basis, with imitations in some quarters that Feb. pelts topped at \$3.70 per cwt. on recent sales. Some buyers are inclined to go slow, pending clarification of the wool situation. The wool growers have been visiting with their congressmen recently, with the idea of having the government buy the clip for the duration of the war. It is now understood that the Department of Agriculture will control domestic wool, rather than the WPB. A meeting with Secy. Wickard is scheduled in Washington for 10 a.m. Saturday, Feb. 20, to be attended by representatives of the wool trade. Members of the wool trade feel strongly that existing channels for gathering the wool should be used, rather than set up a new organization. Other members want to know if the government plans to also buy pulled wool.

Watch Classified page for good men.

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## FDA PURCHASES

AND

## ANNOUNCEMENTS



**SPECIAL NOTICE.**—FDA has issued a statement concerning Food Distribution Order No. 20, revision to memorandum No. 1, and issued February 16. This order requests that each packer under federal inspection send weekly to the administrator's office, figures on weekly hog kill, live weight of hogs killed, total production of lard, and total production of rendered pork fat.

These figures may be obtained from the statement, Form 124-A, given to BAI inspectors who compile weekly figures. The notice also requests that total lard and rendered pork fat sold to the FDA prior to February 14 and undelivered as of the close of business, Saturday, February 13, be reported. Total lard and rendered pork fat sold to the Quartermaster Corps prior to February 14 and undelivered as of the close of business on February 13 must also be reported.

These figures are required in order that each company may receive proper credit against the 50 per cent of production to be offered to the designated governmental agencies of the FDA, the notice stated.

**PURCHASES.**—FDA purchases for the week ending February 6 included 30,000 lbs. rendered pork fat; 8,312,800 lbs. cured pork meat; 5,897,800 lbs. frozen pork loins; 820,000 lbs. Wiltshire sides; 15,176,020 lbs. canned pork meat; 45,950 bundles, 100 yards each, hog casings; 160,000 lbs. extra oleo oil; 5,297,417 lbs. lard; 529,500 lbs. frozen mutton; 570,000 lbs. frozen lamb; and 656,000 lbs. boiled linseed oil.

On February 11 the FDA purchase included 275,000 lbs. cured pork products; 290,000 lbs. lard. On February 12 this agency bought 11,928,400 lbs. cured pork products; 112,000 lbs. lard; 190,000 lbs. rendered pork fat; 2,309,750 lbs. frozen lamb; 59,000 lbs. frozen mutton; 209,000 lbs. veal; 30,000 lbs. Holsteiner sausage; 2,107,340 lbs. frozen pork loins; 50,000 lbs. frozen boneless beef and 183,907 lbs. canned pork meat. The purchase for February 13 included 763,000 cured pork products and 70,000 lbs. frozen pork loins.

## EASTERN FERTILIZER MARKETS

New York, February 17, 1943  
Fertilizer manufacturers are very short of the necessary materials and from all appearances there will be a definite shortage this spring. Buyers are scouring the market for offerings of tankage, blood and cracklings, but with little success, as offerings are extremely limited.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Trading was spotty and of comparatively light proportions today. Several 4,900-lb. lots of skinned hams were reported sold at the ceiling. Live hogs moved up again on a moderate supply.

### Cottonseed Oil

Valley crude, 12½c; Southeast, 12½c @ 12½c; Texas, 12½c.

Quotations on New York bleachable cottonseed oil, Thursday close, were: Mar. 14.10; May 14.45; July 14.45; Sept. 14.45; No sales.

## U. S. TO BUY S. AMERICAN MEAT

Grover B. Hill, Assistant Secretary of Agriculture, has informed a representative in Congress of arrangements by the United States to acquire all Argentine and Brazilian meat available for export in 1943. A large part of this stock, Hill explained in his letter, will be in canned form for consumption by the armed forces.

## FEWER LAMBS LEFT ON FEED

The Bureau of Agricultural Economics estimated that there were 1,080,000 lambs left in feedlots of Northern Colorado, Arkansas Valley and Scottsbluff sections on January 30, 1943, compared with 1,360,000 a year ago and 1,060,000 two years ago.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 13, 1943:

	Feb. 13	Previous week	Same week '42
Cured meats, lbs.	20,215,000	28,071,000	23,290,000
Fresh meats, lbs.	36,067,000	44,492,000	57,499,000
Lard, lbs.	6,031,000	3,543,000	11,575,000

## CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

	Week ended Feb. 10	Prev. week	Cor. week, 1942
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14½	@14½	@14½
Brnd'd cows	@15½	@15½	@15½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@12	@12	@12
Nat. bulls	@11	@11	@11
Brnd'd bulls	@27	@27	@27
Calfskins	@20	@20	@20
Kips, nat.	@17½	@17½	@17½
Kips, brnd'd	@1.10	@1.10	@1.10
Slunks, reg.	@.55	@.55	@.55
Slunks, brls.	@.55	@.55	@.55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15½
Branded	@14	@14	@14½
Nat. bulls	@11½	@11½	@12
Brnd'd bulls	@10½	@10½	@11
Calfskins	@20½	@20½	@20½
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, brls.	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers	@14	@14	13½ @ 13½
Hvy. cows	@14	@14	13½ @ 13½
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@10½	10 @ 10½	9½ @ 10
Calfskins	@18	16 @ 18	16 @ 18
Kipskins	@16	@16	@16
Horsehides	6.50 @ 7.75	6.50 @ 7.75	6.35 @ 7.50

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. Shearings	@2.15	@2.15	1.75 @ 1.80
Dry pelts	@27½	27 @ 28	23½ @ 24

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 13, 1943, were 4,909,000 lbs.; previous week, 7,040,000 lbs.; same week last year, 7,699,000 lbs.; Jan. 1 to date, 36,264,000 lbs.; corresponding period a year earlier, 38,062,000 lbs.

Shipments of hides from Chicago for week ended February 13, 1943, were 3,100,000 lbs.; previous week, 5,126,000 lbs.; same week last year, 5,456,000 lbs.; Jan. 1 to date, 29,826,000 lbs.; corresponding period a year earlier, 39,205,000 lbs.

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# LIVESTOCK MARKETS *Weekly Review*

## Farm Population Report

(Continued from page 14.)

sharp drop in the numbers of both horse and mule colts raised in 1942 from a year earlier, the number of horse colts being the smallest in 24 years.

The total inventory value of livestock on farms made a record increase during 1942, with numbers up and values per head of all species substantially higher than a year earlier. The total value of \$8,886,112,000 was larger than a year earlier by \$2,263,000,000.

The value per head of each species was up sharply from a year earlier, with cattle and hogs the highest for all years, but with sheep values below the record high of the World War No. 1 period. The value per head of horses was still substantially below the level of 1910-19 but mule values were exceeded in only four other years.

## Record Highs Reached

Cattle numbers were above a year earlier in all but seven states and hog numbers were up in all but one state. Cattle numbers on January 1 were at record highs in 21 states and hogs in 16 states. Stock sheep numbers were down in all but two of the 13 western sheep states, and also in seven of the 11 north central native sheep states. Horse numbers were down in most of the northern and western states. Mule numbers were down in nearly all of the states where they are important.

The estimated number of horses, including colts, on farms January 1, is 9,678,000. Most of the decrease is in colts under two years. The value per head of all horses and colts, \$79.97, is up \$15.23 from a year earlier. The total value this year is \$773,917,000, compared with \$641,520,000 on January 1, 1942, the lowest in over 40 years. A further decline in numbers of mules in 1942 brought the total on January 1 to

3,712,000. The number of mule colts raised declined again in 1942 after increasing from 1933 to 1940. The value per head is \$127.46 compared with \$107.51 a year earlier and the total value of \$473,118,000 is up about \$63,000,000.

The number of cattle is estimated at 78,170,000, an increase of 3,008,000 head over January 1, 1942. This number is the largest on record and exceeds the cattle number cycle peak in 1918 by over 5,000,000 head and the 1934 peak by nearly 4,000,000 head. Compared with January 1, 1942, there is an increase of 946,000 head in the number of milk cattle—cows, heifers, and heifer calves—and of 2,062,000 in other cattle, the average value per head of all cattle, \$69.66, is up \$14.58 from a year earlier and is the highest value ever reported. The total value of all cattle, \$5,445,098,000, is up \$1,305,000,000 from a year earlier and is the largest on record.

The increase in numbers of milk cows during 1942 was relatively less than that in all cattle. The estimated number of 26,946,000 head on January 1 is 548,000 head larger than a year earlier. The number of yearling heifers kept for milk cows is 5,931,000 head,

an increase of 85,000. Heifer calves kept for milk cows, 6,881,000, are up 313,000 head. The value per head of milk cows is \$99.61, up \$21.72 from a year earlier, the highest on record.

An all-time record of 73,660,000 hogs on farms January 1 is estimated for 1943. This number is 13,283,000 head larger than a year earlier and is 4,356,000 head above the previous record of 1923. The average value per head this year of \$22.54 is up \$6.92 from a year earlier and is the highest ever reported. The total value of \$1,660,652,000 is up about \$717,000,000 from a year earlier and exceeds the previous record value of 1919 by about \$235,000,000.

The estimated number of stock sheep at 48,308,000 head is 1,499,000 below a year earlier and the number of sheep and lambs on feed for market is down from 6,928,000 to 6,781,000. The largest part of the decrease in stock sheep is in ewe lambs kept for breeding ewes. The average value per head of all sheep on January 1 is \$9.68, an increase of \$1.07 from a year earlier, and the highest since 1929. The total value of all sheep, \$533,327,000, is up \$45,000,000 from a year earlier and was the highest value of all years.

GOVERNMENT ESTIMATE OF LIVESTOCK ON FARMS  
(000 omitted)

January 1	All cattle and calves (a)	Marketable cattle and calves	Sheep and lambs (b)	Hogs, including pigs
1943 .....	78,170	41,224	55,089	73,660
*1942 .....	75,162	48,764	56,735	60,337
1941 .....	71,461	45,983	54,283	54,256
1940 .....	68,801	43,444	54,549	60,207
1939 .....	66,029	41,701	51,595	50,812
1938 .....	65,249	41,249	51,210	44,523
1937 .....	66,098	41,810	51,019	43,063
1936 .....	67,847	42,651	51,087	42,975
1935 .....	68,846	42,764	51,808	39,066
1934 .....	74,369	47,438	53,503	38,621
1933 .....	70,280	44,344	53,054	62,127
1932 .....	65,801	40,905	53,902	59,201

(a) Not including cows and heifers kept for milk.

(b) Including sheep and lambs in feed lots for the market. Of this year's total of 55,089,000 sheep and lambs, 48,308,000 are stock sheep and the balance sheep and lambs on feed.

\*Figures for 1942 recently revised.

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## CALIF. LAMB OUTLOOK GOOD

California weather was generally favorable during the past week for forage development over early lamb producing areas of the state. Satisfactory improvement in the growth and condition of lambs through February now seems assured in most districts. Trade interests believe that a high percentage of finished lambs from early bands in the Stockton-Tracy district can now be relied upon, said a report issued by the FDA.

Numerous buying interests were in the field. It is expected that a large proportion of lambs contracted to date, which will be in killer flesh at delivery time, will be slaughtered by West Coast packers.

## CANADA SHORT ON LIVESTOCK

MONTREAL.—F. S. Grisdale, acting food administrator, announced at Calgary that Canada was entering the fourth year of war with a cattle, sheep and hog shortage "much more serious" than existed in the fourth year of the last war.

Speaking at the annual convention of the Canadian Federation of Agriculture, Mr. Grisdale said there had been a decrease of 10 per cent in the cattle population of Canada when figures for 1943 and 1918 were compared. The number of people in Canada had grown from 8,200,000 to 11,500,000, an increase of 29 per cent, since 1918, he said.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during January, 1943, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago <sup>1</sup> .....	108,000	14,007	497,496	221,430
Denver.....	15,682	1,031	63,483	36,094
Kansas City.....	78,029	10,235	230,550	118,958
New York.....	35,073	39,274	208,869	190,572
Area <sup>2</sup> .....	76,350	1,587	301,908	144,051
St. Louis <sup>3</sup> .....	45,877	17,715	334,658	68,156
St. Paul <sup>4</sup> .....	39,603	322	224,304	94,887
St. Paul <sup>5</sup> .....	43,998	35,766	373,628	81,428
All other stations.....	484,288	220,042	3,201,313	759,890

Total—January.....	927,500	339,979	5,430,909	1,724,456
December.....	982,403	475,671	6,770,890	2,174,601
5-yr. av. Jan. 1938-42.....	873,420	420,490	4,789,572	1,568,418

<sup>1</sup>Percentages based on corresponding period of 1942, December 1942, and 5-yr. average.

<sup>2</sup>Includes Elburn, Illinois. <sup>3</sup>Includes Jersey City and Newark, New Jersey. <sup>4</sup>Includes National Stock and East St. Louis, Illinois. <sup>5</sup>Includes Newport and St. Paul, Minnesota.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended Feb. 13:

	Cattle	Calves	Hogs
Week ended Feb. 13.....	1,407	250	20,724
Last week.....	1,350	322	27,307
Last year.....	1,993	543	22,913

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 18, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soff & cilly not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs. ....	\$14.00@14.75	\$13.85@14.50		\$14.05@14.80	\$14.50@14.75
140-160 lbs. ....	14.50@15.10	14.40@15.00		14.80@14.95	14.75@14.95
160-180 lbs. ....	14.75@15.50	14.90@15.50	\$14.25@14.75	14.80@14.95	14.75@14.95
180-200 lbs. ....	15.35@15.55	15.50@15.55	14.50@14.85	14.90@15.00	14.90@14.95
200-220 lbs. ....	15.40@15.60	15.50@15.55	14.65@14.85	14.90@15.00	14.90@14.95
220-240 lbs. ....	15.40@15.60	15.50@15.55	14.70@14.85	14.90@15.00	14.90@14.95
240-270 lbs. ....	15.40@15.55	15.45@15.55	14.85@14.85	14.90@15.00	14.75@14.90
270-300 lbs. ....	15.35@15.50	15.40@15.50	14.65@14.80	14.90@15.00	14.75@14.90
300-330 lbs. ....	15.35@15.45	15.35@15.45	14.65@14.75	14.85@14.95	14.70@14.75
330-360 lbs. ....	15.30@15.40	15.25@15.40	14.65@14.75	14.85@14.95	14.65@14.70

Medium:	100-220 lbs. ....	14.50@15.25	14.50@15.35	13.70@14.70	14.75@15.00	14.75@14.90
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SOWS:					
Good and Choice:					
270-300 lbs. ....	15.15@15.25	15.10@15.15	14.50@14.60	14.60@14.65	14.50 only
300-330 lbs. ....	15.15@15.25	15.10@15.15	14.50@14.60	14.60@14.65	14.50 only
330-360 lbs. ....	15.10@15.15	15.05@15.10	14.50@14.60	14.60@14.65	14.50 only
360-400 lbs. ....	15.10@15.15	15.00@15.10	14.40@14.60	14.50@14.60	14.50 only

Good:					
400-450 lbs. ....	15.00@15.10	14.90@15.05	14.40@14.50	14.50@14.60	14.50 only
450-550 lbs. ....	14.85@15.00	14.85@15.00	14.40@14.50	14.50@14.60	14.50 only

Medium:	250-550 lbs. ....	14.25@14.85	14.50@15.00	14.00@14.40	14.40@14.60	14.35@14.50
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Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs. ....	16.00@16.75	15.50@16.25	15.00@16.00	15.50@16.25	15.25@16.25
900-1100 lbs. ....	16.25@16.90	15.50@16.50	15.25@16.40	15.50@16.25	15.50@16.50
1100-1300 lbs. ....	16.50@17.00	15.75@16.50	15.25@16.40	15.50@16.25	15.50@16.50
1300-1500 lbs. ....	16.50@17.00	15.75@16.50	15.25@16.40	15.50@16.25	15.50@16.50

STEERS, Good:					
700-900 lbs. ....	14.50@16.00	14.50@15.50	13.75@15.00	14.25@15.50	14.50@15.50
900-1100 lbs. ....	15.00@16.25	14.75@15.75	14.00@15.25	14.50@15.50	14.50@15.50
1100-1300 lbs. ....	15.00@16.50	14.75@15.75	14.25@15.25	14.50@15.50	14.50@15.50
1300-1500 lbs. ....	15.00@16.50	14.75@15.75	14.25@15.25	14.50@15.50	14.50@15.50

STEERS, Medium:					
700-1100 lbs. ....	12.75@14.50	12.75@14.75	12.25@14.00	12.50@14.50	12.50@14.50
1100-1300 lbs. ....	13.00@15.00	12.75@14.75	12.50@14.25	12.75@14.50	12.50@14.50

STEERS, Common:					
700-1100 lbs. ....	12.00@13.00	11.50@12.75	10.75@12.50	10.75@12.50	11.25@12.50

HEIFERS, Choice:					
600-800 lbs. ....	15.25@16.00	15.00@15.75	14.25@15.25	15.00@16.00	14.50@15.50
800-1000 lbs. ....	15.50@16.50	15.25@16.50	14.50@15.50	15.00@16.25	14.50@15.50

HEIFERS, Good:					
600-800 lbs. ....	14.50@15.50	13.50@15.00	12.75@14.25	13.50@15.00	12.75@14.50
800-1000 lbs. ....	14.50@15.50	13.75@15.25	13.00@14.50	13.50@15.25	12.75@14.50

HEIFERS, Medium:					
500-900 lbs. ....	12.00@14.50	11.75@13.75	11.25@13.00	11.00@13.50	11.25@12.75

HEIFERS, Common:					
500-900 lbs. ....	10.50@12.00	10.25@11.75	9.75@11.25	10.00@11.00	10.00@11.25

COWS, All Weights:					
Good.....	13.00@13.75	12.75@13.50	12.00@13.00	12.00@13.25	11.75@13.50
Medium.....	11.75@13.00	10.75@12.75	10.50@12.00	10.25@12.00	10.75@11.75
Cutter and Common.....	9.00@11.75	9.25@10.50	8.25@10.50	8.25@10.25	8.50@10.75
Canner.....	7.50@9.00	7.75@9.25	6.75@8.25	6.50@8.25	7.50@8.50

BULLS: (Ylgs. Excl.), All Weights:					
Beef, good.....	13.75@14.50	12.50@13.75	13.25@13.75	13.00@13.50	12.50@13.25
Sausage, good.....	13.50@14.35	12.50@13.75	13.25@13.75	13.00@13.50	12.50@13.25
Sausage, medium.....	12.00@13.50	11.75@12.50	11.00@13.25	11.00@13.00	11.50@12.50
Sausage, cutter & com.....	10.50@12.00	9.75@11.75	9.50@11.00	9.50@12.00	10.50@11.50

VEALERS, All Weights:					
Good and choice.....	16.00@17.50	15.00@16.25	13.50@16.00	13.00@15.50	13.00@16.00
Common and medium.....	12.00@16.00	12.75@15.00	9.00@13.50	8.50@11.50	9.50@13.00
Cull, 75 lbs. up.....	9.00@12.00	8.00@12.75	7.50@9.00	7.50@9.50	7.00@9.50

CALVES, 500 lbs. down:					
Good and choice.....	12.00@14.50	11.50@13.50	11.50@14.00	11.50@14.00	.....
Common and medium.....	10.50@12.50	9.00@11.50	9.00@11.50	8.50@11.50	.....
Cull.....	9.00@10.00	8.00@9.00	7.50@9.00	7.50@8.50	.....

Slaughter Lambs and Sheep:					
LAMBS:					
Good and choice*.....	15.50@16.50	15.75@16.50	15.75@16.00	15.50@16.00	15.75@16.00
Medium and good*.....	13.75@15.50	13.75@15.50	13.75@15.50	14.25@15.25	13.25@15.50
Common.....	12.00@13.75	10.00@13.50	11.75@13.50	11.50@14.00	10.75@13.00

YLG. WETHERS:					
Good and choice*.....	13.50@14.50	13.25@14.50	13.25@14.15	12.75@13.50	.....
Medium and good*.....	11.90@13.50	11.50@13.25	11.75@13.25	11.50@12.50	.....

EWES:					
Good and choice*.....	7.75@9.35	7.50@8.75	7.75@9.00	8.00@9.00	8.25@9.00
Common and medium.....	6.75@7.75	6.25@7.50	6.25@7.75	6.50@8.00	6.75@8.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. \*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for five days ended February 12:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	3,600	465	2,700	300
San Francisco.....	307	15	1,186	375
Portland.....	1,250	110	1,725	1,200

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 17,681 cattle, 1,831 calves, 25,297 hogs and 9,878 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 13, 1943, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 1,944 hogs; Swift & Company, 2,572 hogs; Wilson & Co., 2,956 hogs; Western Packing Co., Inc., 3,776 hogs; Agar Packing Co., 6,269 hogs; Shippers, 27,106 hogs; Others, 30,131 hogs.

Total: 19,423 cattle; 2,166 calves; 73,854 hogs; 19,126 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,228	151	3,380	7,131
Cudahy Pkg. Co.	2,236	288	1,141	6,181
Swift & Company	2,699	278	4,120	7,190
Wilson & Co.	2,906	292	1,785	2,752
Meyer Kornblum	831	85	2,369	10,749
Others	7,635	85	2,369	10,749
Total	19,935	1,104	12,786	34,003

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,311	11,292	8,270	
Cudahy Pkg. Co.	3,736	5,565	8,234	
Swift & Company	4,854	5,037	8,040	
Wilson & Co.	2,200	4,973	2,169	
Others	18,920			

Cattle and calves: Eagle Pkg. Co., 22; Greater Omaha Pkg. Co., 42; Geo. Hoffman Pkg. Co., 72; Kroger Pkg. Co., 827; Omaha Pkg. Co., 273; John Roth, 256; So. Omaha Pkg. Co., 500; Superb Pkg. Co., 783; Lincoln Pkg. Co., 392; American Pkg. Co., 45.

Total: 20,322 cattle and calves; 45,787 hogs and 26,722 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,118	848	9,668	3,239
Swift & Company	2,567	923	8,033	4,882
Hunter Pkg. Co.	1,303		5,611	637
Hell Pkg. Co.			2,092	
Krey Pkg. Co.			2,924	
Laclede Pkg. Co.			967	
Sleoff Pkg. Co.			1,801	540
Others	2,390	125	1,801	540
Shippers	3,953	2,270	18,976	689
Total	12,231	4,196	50,202	9,988

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,440	49	12,330	3,807
Armour and Company	4,215	7	12,682	5,536
Swift & Company	2,845	59	7,542	3,935
Others	812		56	
Shippers	5,525		13,647	82
Total	16,837	115	46,287	13,300

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,713	181	6,389	11,091
Armour and Company	2,968	158	6,006	5,162
Others	1,434	10	3,478	1,105
Total	7,115	349	16,473	17,358

Not including 802 hogs and 390 sheep bought direct.

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,907	235	4,092	556
Wilson & Co.	1,778	343	3,976	1,567
Others	220	6	768	
Total	3,914	584	8,836	2,123

Not including 128 cattle, 1,556 hogs and 298 sheep bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,214	206	7,714	3,011
Dunn & Ostertag	160		74	
Fred W. Dold	145		315	
Sunflower Pkg. Co.	33		67	
Excel Pkg. Co.	443			
Others	2,118		567	146
Total	4,110	206	8,737	3,157

Not including 34 cattle and 1,358 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,545	288	2,636	5,511
Swift & Company	1,336	186	3,558	6,370
Blue Bonnet Pkg. Co.	299	6	655	
City Pkg. Co.	128		713	
H. Rosenthal	49	5	40	
Total	3,357	485	7,602	11,881

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,647	1,317	20,557	4,737
Cudahy Pkg. Co.	697	825		3,022
Dakota Pkg. Co.	896	83		
Riffin Pkg. Co.	689	31		
Swift & Company	2,514	3,163	17,534	7,470
Others	3,271	1,338		
Total	9,717	6,967	38,091	15,229

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,157	59	4,282	3,247
Swift & Company	618	141	4,734	3,165
Cudahy Pkg. Co.	465	5	2,530	1,813
Others	1,502	53	1,748	502
Total	3,742	258	13,284	8,727

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gail's Sons	38			201
B. Kahn's Sons Co.	207	72	6,049	1,516
Lohrey Packing Co.			243	
H. H. Meyer Pkg. Co.	11		3,006	
J. Schlachter	52	1		
J. & F. Schroth P. Co.	8		2,208	
J. F. Stegner Co.	265	225		
Others	1,143	507	450	162
Shippers	185	303	1,360	290
Total	1,901	1,246	13,773	2,169

Not including 1,301 cattle, 119 calves, 3,112 hogs and 21 sheep bought direct.

### TOTAL PACKERS PURCHASES

	Week ended Feb. 13	Prev. week	Cor. week, 1942
Cattle	122,023	121,918	139,159
Hogs	335,712	318,356	266,653
Sheep	163,843	156,347	159,959

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., February 18.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the hog market was strong to 15c up until Thursday when prices were 25@35c off on a slow trade.

Hogs, good to choice:

160-180 lb.	\$13.30@14.40
180-200 lb.	14.05@14.70
200-300 lb.	14.55@14.85
300-360 lb.	14.45@14.75

Sows:

270-300 lb.	\$14.10@14.45
360-400 lb.	14.00@14.35
400-550 lb.	13.80@14.25

Receipts of hogs at Corn Belt markets for the week ended February 18:

	This week	Last week
Friday, Feb. 12	32,000	36,100
Saturday, Feb. 13	30,800	33,100
Monday, Feb. 15	28,000	43,700
Tuesday, Feb. 16	39,800	39,300
Wednesday, Feb. 17	42,800	44,900
Thursday, Feb. 18	58,400	34,400

## CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for January:

	No.
Cattle	13,813
Calves	12,807
Hogs	10,914
Sheep	28,422

Meat food products produced during the month were:

	Lbs.
Sausage	1,749,051
Pork and beef	1,740,030
Lard and substitutes	201,022
Total	3,690,103

## JAN. BUFFALO LIVESTOCK

January receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	29,987	11,343	15,453	100,613
Shipments	20,680	7,290	9,826	88,408
Local slaughter	9,057	4,000	4,354	11,911

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 12	1,630	452	21,806	8,806
Sat., Feb. 13	74	9	5,636	4,667
Mon., Feb. 15	13,121	807	16,444	7,276
Tue., Feb. 16	8,909	975	18,919	4,111
Wed., Feb. 17	11,993	721	20,212	8,771
Thurs., Feb. 18	5,500	800	20,500	8,900

\*Week so far.....39,523 3,303 76,875 24,111

Week ago.....40,251 2,597 85,917 28,231

Year ago.....36,679 3,796 73,904 26,271

Two years ago.....37,122 3,377 63,636 24,173

\*Including 62 cattle, 43 calves, 23,247 hogs and 4,297 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 12	1,341	251	6,482	1,100
Sat., Feb. 13	82	180	1,188	
Mon., Feb. 15	4,703	119	5,961	1,268
Tue., Feb. 16	3,242	304	3,438	
Wed., Feb. 17	4,525	224	3,683	1,908
Thurs., Feb. 18	3,500	100	5,000	1,900

Week's total.....16,090 747 18,022 4,226

Prev. week.....16,250 962 20,444 4,522

Year ago.....8,162 267 10,858 1,908

Two years ago.....9,913 280 7,825 7,354

### FEBRUARY AND YEAR RECEIPTS

	—February—		Year	
	1943	1942	1943	1942
Cattle .....	121,673	113,558	286,190	294,000
Calves .....	10,186	11,320	23,902	29,280
Hogs .....	316,274	272,310	853,319	862,530
Sheep .....	90,270	123,043	284,681	305,082
Horses .....	179	204	452	482

\*All receipts include directs.

### HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Wt., lbs.	Av. Price
*Week ended Feb. 13	124,300	258	\$15.65
Previous week	116,372	260	15.60
1942	101,148	254	13.90
1941	101,060	255	8.20
1940	129,417	245	5.75
1939	82,185	254	8.85
1938	82,226	250	9.20

Av. 1938-1942.....90,200 251 \$8.90 \$9.30

\*Receipts and average weight for week ending Feb. 13, 1943, estimated.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lamb
Week ended Feb. 13	\$15.25	\$15.40	\$8.70	\$15.50
Previous week	15.25	15.25	9.35	16.00
1942	12.40	12.55	6.20	11.85
1941	11.55	7.75	5.25	10.40
1940	8.95	5.20	4.75	7.30
1939	10.80	7.85	4.85	8.95
1938	7.80	8.20	3.75	7.45
Av. 1938-1942	\$10.20	\$8.30	\$4.95	\$9.60

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Feb. 18:

	Week ended Feb. 18	Prev. week
Packers' purchases	33,017	46,529
Shippers' purchases	24,184	26,778
Total	57,201	73,312

### RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 13:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Feb. 13	210,000	506,000	267,000
Previous week	208,000	473,000	267,000
1942	213,000	437,000	256,000
1941	180,000	433,000	260,000
1940	160,000	511,000	235,000

At 11 markets: Hogs

Week ended Feb. 13	432,000
Previous week	461,000
1942	265,000
1941	270,000
1940	451,000

At 7 markets: Cattle Hogs Sheep

Week ended Feb. 13	154,000	383,000	200,000
Previous week	152,000	363,000	206,000
1942	158,000	315,000	178,000
1941	123,000	317,000	178,000
1940	106,000	399,000	132,000

Invest in Victory! Buy United States War Bonds and Stamps.



# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Feb. 13, 1943:

	CATTLE		
	Week ended Feb. 13	Prev. week	Cor. week, 1942
Chicago <sup>1</sup>	19,423	22,511	29,281
Kansas City	15,115	16,397	20,606
Omaha <sup>2</sup>	18,121	17,581	20,096
East St. Louis	9,083	9,278	12,021
St. Joseph	6,919	6,880	8,118
Sioux City	11,002	10,632	10,073
Wichita <sup>3</sup>	4,359	4,358	5,967
Philadelphia	1,615	1,738	1,855
Indianapolis	1,981	1,828	2,328
New York & Jersey City	8,172	8,388	9,706
Oklahoma City <sup>4</sup>	4,626	5,129	5,833
Cincinnati	2,799	2,956	3,934
Denver	3,667	4,128	3,800
St. Paul	8,920	10,070	16,311
Milwaukee	2,360	2,153	3,380
Total	118,112	123,827	152,869

<sup>1</sup>Cattle and calves.

	HOGS		
	Week ended Feb. 13	Prev. week	Cor. week, 1942
Chicago	37,451	44,246	87,289
Kansas City	36,751	31,608	33,833
Omaha	55,839	65,398	36,947
East St. Louis	14,183	13,542	12,275
St. Joseph	34,925	40,961	25,781
Sioux City	10,095	8,441	7,816
Wichita	13,856	12,701	15,081
Philadelphia	18,723	16,887	20,486
Indianapolis	42,383	45,732	34,510
New York & Jersey City	10,392	9,055	9,133
Oklahoma City	13,324	12,875	15,861
Cincinnati	14,007	14,366	10,374
Denver	38,091	38,767	28,560
St. Paul	7,001	7,591	8,408
Milwaukee	7,001	7,591	8,408
Total	430,715	428,804	391,518

<sup>1</sup>Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Feb. 13	Prev. week	Cor. week, 1942
Chicago <sup>1</sup>	19,126	16,107	34,563
Kansas City	24,226	24,202	24,417
Omaha	31,719	32,516	21,067
East St. Louis	9,500	14,595	5,121
St. Joseph	16,643	15,506	16,236
Sioux City	17,680	19,378	11,717
Wichita	3,157	2,987	3,307
Philadelphia	2,934	2,670	2,187
Indianapolis	1,171	2,102	2,710
New York & Jersey City	44,376	47,499	58,153
Oklahoma City	2,421	2,740	2,619
Cincinnati	1,907	493	1,207
Denver	8,492	9,575	6,132
St. Paul	15,229	17,800	15,025
Milwaukee	2,313	2,041	1,283
Total	201,206	210,274	205,774

<sup>1</sup>Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 15, 1943, as reported by the Food Distribution Administration:

CATTLE:			
Steers, good	\$	nominal	
Cows, medium to good	12.25	@13.50	
Cows, cutter and common	10.50	@12.00	
Cows, canners	9.00	down	
Bulls, good	14.75	@15.00	
Bulls, medium	13.25	@14.50	
Bulls, cutter to common	11.50	@13.00	

CALVES:	
Vealers, good and choice	\$18.50 @20.00

HOGS:	
Hogs, good and choice	\$15.65

LAMBS:	
Lambs, good	nominal

Receipts of salable livestock at Jersey City market for week ended February 13, 1943:

	Cattle	Calves	Hogs	Sheep
Salable receipts	581	1,441	12	126
Total, with directs	6,006	9,672	15,554	40,888

Previous week:  
Salable receipts... 549 1,399 22 471  
Total, with directs... 6,356 9,941 22,688 35,707  
<sup>1</sup>Including hogs at 31st street.

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration)

## WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending February 13, 1943	8,762	2,205	1,450
Week previous	7,143	2,147	1,606
Same week year ago	10,835	2,561	2,561
COWS, carcass			
Week ending February 13, 1943	843	1,280	2,128
Week previous	2,785	1,467	1,853
Same week year ago	584	1,825	2,790
BULLS, carcass			
Week ending February 13, 1943	116	5	50
Week previous	200	30	55
Same week year ago	520	423	115
VEAL, carcass			
Week ending February 13, 1943	4,706	517	353
Week previous	8,441	672	362
Same week year ago	11,582	1,283	339
LAMB, carcass			
Week ending February 13, 1943	28,543	6,382	7,750
Week previous	18,456	9,325	9,431
Same week year ago	42,045	14,850	17,211
MUTTON, carcass			
Week ending February 13, 1943	1,928	165	2,640
Week previous	2,714	110	3,204
Same week year ago	1,637	116	1,945
PORK CUTS, lbs.			
Week ending February 13, 1943	705,745	267,808	194,006
Week previous	629,768	256,687	285,837
Same week year ago	3,600,405	511,540	467,099
BEEF CUTS, lbs.			
Week ending February 13, 1943	295,329		
Week previous	150,246		
Same week year ago	336,271		

## LOCAL SLAUGHTER

	CATTLE, head	CALVES, head	HOGS, head	SHEEP, head
Week ending February 13, 1943	5,185	1,615		
Week previous	5,389	1,738		
Same week year ago	9,706	1,856		
Week ending February 13, 1943	10,215	2,257		
Week previous	9,444	2,108		
Same week year ago	11,058	2,914		
Week ending February 13, 1943	41,797	13,856		
Week previous	45,649	12,701		
Same week year ago	34,610	15,061		
Week ending February 13, 1943	44,376	2,934		
Week previous	47,499	2,670		
Same week year ago	58,153	2,187		

Country dressed product at New York totaled 5,629 veal, 140 hogs and 289 lambs. Previous week 5,905 veal, 11 hogs and 94 lambs in addition to that shown above.

## MORE HOG FEED IN GERMANY

In order to increase the feeding of hogs in Germany, the government of that country, in connection with the current hog-feeding contracts, has released a specified quantity of barley and of protein concentrate per hog. The amount of barley released so far is 110 lbs. per hog. A further 220 lbs. of barley will be obtainable per hog under new releases. For sows farrowing after February, 551 lbs. of barley will be obtainable, and for each hog to be fattened, 331 lbs. of barley plus 44 lbs. of protein concentrate will be allowed. Each hog must be fed to a minimum live weight of 198 lbs. for marketing.

## WEEKLY INSPECTED KILL

Federal inspected slaughter of all classes of meat animals during the week ending February 12, 1943 were smaller than the previous week again. The hog kill dropped to 751,850 head, the smallest for any week since November 6, 1942 and compared with 818,050 head a week ago. Compared with the corresponding week a year ago the hog slaughter was somewhat larger while declines were noted in cattle and calves.

	Cattle	Calves	Hogs	Sheep
New York area <sup>1</sup>	8,172	19,035	42,853	44,376
Phila. & Balt.	2,880	756	26,783	1,334
Ohio-Indiana group <sup>2</sup>	7,623	2,027	41,444	5,946
Chicago <sup>3</sup>	26,141	3,139	108,331	89,192
St. Louis area <sup>4</sup>	9,033	8,960	75,094	9,800
Kansas City	15,115	2,136	36,751	24,229
Southwest group <sup>5</sup>	16,050	2,346	46,281	22,451
Omaha	18,121	333	55,839	31,719
Sioux City	11,002	100	34,925	17,080
St. Paul-Wis. group <sup>6</sup>	15,084	24,178	104,496	21,579
Interior Iowa & So. Minn. <sup>7</sup>	12,346	4,178	185,933	42,873
Total	141,567	52,288	751,850	271,198
Total prev. week	146,809	55,232	818,050	304,061
Total last year	164,856	69,989	678,171	278,970

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentage of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

## FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand January 1, 1943, compared with a year ago and the 5-year average.

	Jan. 1, 1943	Jan. 1, 1942	Jan. 1, 5-yr. av.
Broilers	8,204	14,040	11,547
Fryers	15,824	18,148	14,243
Roasters	43,600	45,519	34,439
Fowls	46,268	44,226	32,318
Turkeys	35,092	50,028	42,245
Ducks	3,383	6,879	6,642
Miscellaneous	19,477	21,452	29,968
Unclassified poultry	14,589	18,100	
Total poultry	188,037	218,392	171,402

Watch the Classified Advertisements Page for bargains in equipment.

# CLASSIFIED ADVERTISEMENTS

Undisplayed, set solid. Minimum 20 words, \$3.00, additional words 15c each. "Position Wanted", special rate: minimum 20 words, \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Using advertisements 75c per line. Displayed, \$7.50 per inch. 10% discount for 3 or more insertions.

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## Position Wanted

**DRAFT** exempt, thoroughly experienced in high grade and competitive sausage manufacturing—outstanding luncheon meats and loaves, familiar with quick cures, costs, yields, and offal in production. Have executive ability, am progressive, and have the ability to produce and create new and profitable varieties. Can take complete charge of manufacturing or assist in management. Available immediately. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**SALES MANAGER:** twenty years' packinghouse experience, twelve years as acting assistant manager. Can handle any organization, large or small. Prefer north country or foreign service. White, 44 years old, draft exempt. Want permanent position. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**WANTED:** Position as Pork Superintendent. Have had 20 years' packinghouse experience in all departments—know costs, yields and can handle labor. Age 40; best of references. W-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**MANAGER—Superintendent** wants to change positions. Good reason for so doing! Practical, progressive and have had a vast experience. Draft exempt. Want a permanent connection. Know all phases live stock, manufacture, distribution, costs, labor, etc. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**OPPORTUNITY** to learn meat canning and/or dehydration practical methods. By experienced meat packinghouse operator. 22 years' supervisory capacity, all departments. Salary secondary to educational features. W-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**PACKINGHOUSE MANAGER:** thoroughly experienced in buying, killing, curing, sales and labor. Draft exempt. Southern location preferable. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**CATTLE BUYER:** 100% experience in all grades. Best of references and draft exempt. Go any place. Age 38. W-251, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**POSITION WANTED** as packinghouse assistant. Age 46; twenty years' experience in supervisory capacity, all departments. W-254, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**CATTLE and Hog 1-A expert** wants position with packing house or cattle and hog dealer. W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Men Wanted

### PLANT MANAGER

FOR middlewest meat packing plant. Must have administrative ability to manage completely a plant running all operations employing 2000 people. College degree with minimum of 7 years' experience in the industry required. Write giving essential information about yourself and experience. All replies confidential. W-252, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**LARGE** packing plant in the East has opening for experienced manager hide department. Give full particulars, draft status, etc. first letter. W-256, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

**WANTED:** Meat Canning Foreman—experienced. W-238, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**RENDERING** and hide foreman wanted with successful past record from small or medium sized plant, to supervise large rendering plant. State age, experience and draft status. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Plants Wanted

### WANTED TO RENT

**SAUSAGE PLANT** for duration, to manufacture a cereal product, not making any kind of lunch meats. State size refrigerating coolers, size kettles, size boiler, size building, amount rent. Location of plant immaterial. W-250, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Business Opportunity

### For Sale: Small Packing Plant

ONE hundred miles from Detroit. Doing profitable business. New refrigeration equipment. Stock yards and railroad facilities. Wonderful opportunity for anyone who wishes to get started in a packing business with a small amount of capital. Reasons for selling—poor health. W-257, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## BONDS FOR VICTORY

## Equipment for Sale

### DEHYDRATORS—ATTENTION!

**FOR SALE:** Dryers—various sizes and types: 3—H.P.M. 500 and 250-ton Hydraulic Tankage Presses; 3—Vertical Cookers or Digesters, 16" dia. x 4'10" high; 1—215 CE Mitts & Merrill Hog; 2—250-ton motor driven Ice Machines; hundreds of tons refrigeration pipe; 2—4x8 and 4x9 Land Rolls; sausage equipment; power plant equipment; 150 Large Wood Tanks. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE. Consolidated Products Co., Inc., 14-19 Park Row, New York City, N. Y.

### WANTED

**DOUBLE** Effect Swenson Glue Evaporators: 500 gallons per hour capacity. W-257, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

1—500 Ton Southwark Curb Press  
1—Blow Tank with 14" gate valve.  
P. O. BOX 1174 Youngstown, Ohio

**FOR SALE:** Baby Boss Hog Dehairing Machine. Good condition. Price \$500.00 f.o.b. Reading. HERKS PACKING CO., INC., 307 Bingham St., Reading, Pa.

### FOR SALE

**RENDERING PLANT** equipped for dry rendering. Located in South Jersey about 16 mi. from Philadelphia. Address: F. GILMORE & CO., 617 Powell St., Gloucester, N. J.



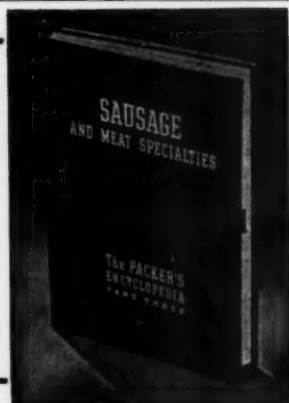
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THE SLATE  
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

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- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

*Mass. Institute of Technology*

4th ed., 607 pp., illus., \$4.00

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